WARREN

COOK BOOK

FOURTH EDITION

Sci RR
Desk

Class TX715
Book W29
1913
Copyright No.
COPYRIGHT DEPOSIT.

sures

4	cups fl	.....1 pound
2	cups br	.....1 pound
2	cups gr	.....1 pound
3½	cups co	.....1 pound
2⅔	cups br	.....1 pound
2⅔	cups gr	.....1 pound
2	cups fi	.....1 pound
9	large e	.....1 pound
1	square	.....1 ounce
2	tablespoons butter	.....1 ounce
⅓	cup almonds, blanched and chopped	.....1 ounce
4	level tablespoons flour	.....1 ounce
1	tablespoon (well heaped) granulated sugar, or 2 of flour or powdered sugar	.....1 ounce
	Soft butter, size of an egg	.....1 ounce
10	tablespoons	.....1 cup
2	cups	.....1 pint

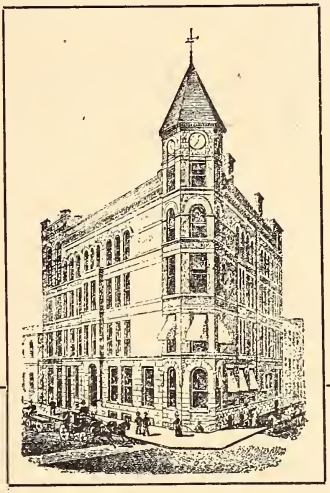
PROPORTIONS.

3 heaping teaspoons baking powder to 1 qt. of flour.
1 even teaspoon baking powder to 1 cup of flour.
1 tablespoon corn starch to every half pint of liquid.
1 tablespoon sugar to every half pint of liquid.
1 teaspoon soda to 1 pint of sour milk.
1 teaspoon soda to ½ pint of molasses.
1 teaspoon vanilla to 1 quart milk for custards.
5 to 8 eggs to 1 quart of milk for custards.

MAIL ORDERS

Address Mrs. W. J. Richards, 420 Hickory Street, Warren, Pa., enclosing $1.00, with 10 cents postage, and a Warren Cook Book will be sent by return mail.

A Bank Account Inspires You to Save



BANKING BY MAIL

4% PAID ON SAVINGS ACCOUNTS

Money is soon spent for trifles and before you know it a good-sized sum has been expended for things that are of very little real value. An account with the Warren Savings Bank gives you safety, a good return in interest, and is a continual inspiration to accumulate a strong reserve fund for the future.

Warren Savings Bank

OLD, STRONG, AND RELIABLE

Depository for the State of Pennsylvania
Capital and Surplus over $800,000.00
Total Resources over $4,500,000.00

THE GOOD HOUSEWIFE

takes as her standard of measurement in procuring her table supplies "purity, cleanliness, wholesomeness, quality" and this standard of measurement should be applied to every article that is selected for consumption in the family

WHEREVER AND WHENEVER

Goods packed under the

RICHELIEU

label have reached the consumer they have given perfect satisfaction

Please bear in mind that the Richelieu brand represents everything needful in the culinary art or for table supplies and luxuries---and these goods can be found at the

STAR GROCERY

227 Liberty Street **Warren, Penn'a**

The Borg Studio

Wherein are made Fine Portraits, Pictures Framed and Enlarging
Ansco and Seneca Cameras
Cyko Paper, Ansco Films and Supplies.

SEND FOR CATALOG

Developing and Finishing for Amateurs
Mail orders promptly attended to
119-121 Penn'a Ave. W., Warren, Pa.

CITY GROCERY

James M. Smith, Prop. Bell Phone 1455

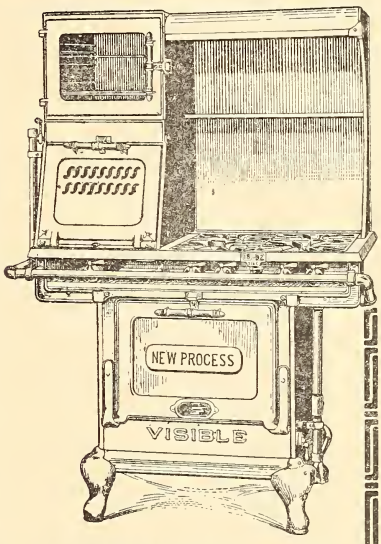
Fancy and Staple
GROCERIES
Foreign and Domestic Fruits in Season

Corner of Water and Fifth Streets

Warren, Pa.

To Be Sure of Success

in following the recipes given in this book (and they are all good ones) you must have a stove that you can depend upon to bake evenly at all times. In the New Process Gas Range you secure the correct distribution of heat in all parts of the oven, no matter how slow or how quickly you desire the article to bake or roast. With its adjustable two-piece burners to save gas, its glass door to allow watching progress of cooking without opening, its enclosed vegetable cooker to prevent the unpleasant odors of cooking cabbage, onions, etc., escaping through the house. Its special enameled sides, dish pan, boiler pan, and enclosing hood, the New Process stands as the finest, most complete Gas Range made to-day.



In our New Store you will find all articles for every day or fancy cookery, no matter what you want in Kitchen Ware, or General Hardware you can always find it at

PICKETT HARDWARE COMPANY, LTD.
WARREN, PENN'A

THE MISSES LESSER

Invite the public to visit their store when in search of

HIGH GRADE GOODS

Sidney Erickson

Music, Stationery
Postcards, Books
Notions

16 Penn'a Ave. E., Warren, Pa.

MOTHERS

We can always save you Money on all your Boy's Clothing and Furnishings

THE MODEL

F. W. WOOLSWORTH CO.

5 AND 10 CENT STORE

Dry Goods, Notions, Tin and Enamel Ware, China, Hardware, Stationery, Jewelry and Candy.

Nothing Over 10 Cents

TRY BAYER FOR FURNITURE

"NUF CED"

A. R. BLACK

INTERIOR DECORATIONS

Wall Paper and Fabrics of Every Description.

Designs and Estimates Furnished.

Contracts Promptly Executed.

Bell Phone 552

6 Penn'a Ave., E., WARREN, PA.

Special Attention Given to Undertaking

The Woman's Shop

The only Exclusive Specialty Store in Warren County, Specializing in Ladies', Misses' and Children's Outer and Inner High Grade, Ready-to-Wear Garments at Moderate Prices.

Stein, The Woman's Shop

209 Liberty St., Warren, Pa.

BRANCH'S DELICATESSEN

ROGER'S BLOCK
Penn'a Avenue W.
Warren, Penn'a.

Caters to Special Orders
Bell Phone 433

LUNCHES
MEALS

MILK AND CREAM DEPOT

HIGH LIFE COFFEE
HAS THE QUALITY–ONLY AT
FEHLMAN'S

DENNISONS

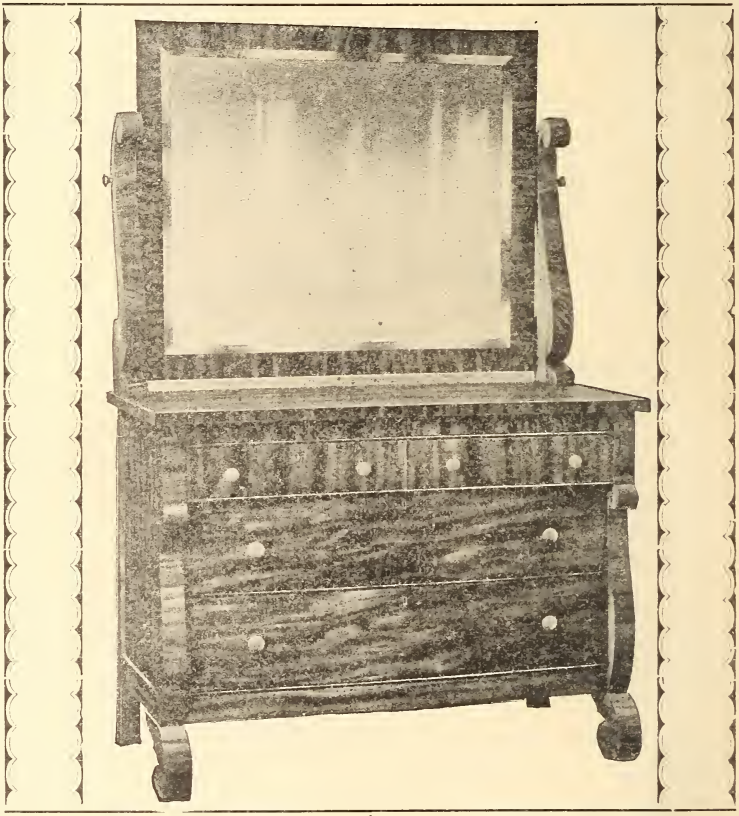
Men's, Boys' and Children's Clothing, Hats, Caps and Furnishings

Siegfried's Pharmacy

The Up-to-Date Drug Store--The Rexall Store

We have the Exclusive Sale of "BERI" the Best French Olive Oil. Olive Oil is better for Summer Cooking than lard or other animal fats because it is not heating, nor does it cause indigestion. WARREN, PA.

"THE WARREN LINE"
BED ROOM FURNITURE



ASK FOR
"WARREN QUALITY"
AND TAKE NO OTHER.

WARREN TABLE WORKS

WARREN, PENNSYLVANIA.

Warren Pa. Presbyterian Church Second auxiliary missionary society

THE
WARREN COOK BOOK

Compiled and Arranged by the

Second Auxiliary Missionary Society

Formerly the

Young Ladies' Missionary Society

Of the Presbyterian Church

FOURTH EDITION

Carefully Graded and Adapted to Every Day Use in Any Household

---

WARREN, PENN'A, DECEMBER, 1912

THE WARREN MIRROR PRINT

Entered according to Act of Congress in the year 1912 by the Second Auxiliary Missionary Society of the Presbyterian Church of Warren, Pa., in the office of Librarian of Congress at Washington.

TX715
.W29
1912

PREFACE

The Second Auxiliary Missionary Society, formerly the Young Ladies' Missionary Society, of the Presbyterian Church of Warren, Pa., takes great pleasure in offering the fourth edition of "The Warren Cook Book" to the public.

For twenty-four years The Warren Cook Book has been a guide in many homes, receiving the highest commendation from those who have followed its directions.

The demand for the book increases with each edition. The last edition, (less than four years old), has been carefully revised and enlarged and made up-to-date in every particular.

The new book has behind it the experience of one hundred practical housekeepers. Each department has been compiled in a most careful manner by the person whose name appears at the head of the department. Many recipes are endorsed by those who have used them with success.

It is believed the new edition of The Warren Cook Book will meet the demands of the average housekeeper better than many books which sell for double the price.

The Society takes this opportunity to thank all its patrons of the past and to bespeak for the new book the generous support which has been accorded The Warren Cook Book in the years that have gone by.

Mrs. J. W. Kitchen,
Mrs. W. J. Richards,
Mrs. W. S. Peirce,
Miss Mary Kopf,

Cook Book Committee.

#100
©CLA330205
No 1

SOUPS

Mrs. H. A. Booth

Nothing furnishes a better foundation for soup than a shank of beef; if veal is added the flavor will be more delicate; the bones (broken in small pieces), are a valuable addition. Always put the meat to cook in cold water, for all the juices are required for the soup, and if the meat is put into boiling water the pores will be closed and the juices retained. Do not allow it to boil rapidly, but let the kettle stand on the back part of the range and simmer slowly; remove the scum that rises to the top and add a little cold water occasionally to keep it from boiling until it has been thoroughly skimmed and your soup will then be clear. A skillful cook will be careful that no pungent flavor predominates, but all are so blended as not to suggest any one in particular, except in cases where only the flavor of one vegetable is desired. When you can make a good stock you have the foundation of all soups and can have a new soup every day by adding different flavorings or vegetables. Be careful about the quantity of salt; remember it is easier to add than to take away that seasoning.

SOUP STOCK.

1 shin of beef, 5 quarts of cold water, 1 onion, 1 carrot, 1 turnip, 2 bay leaves, 1 sprig of parsley, 12 cloves, 1 stalk celery, 1 tablespoon salt. Lean, uncooked, juicy beef should form the basis of your soup; wipe the meat well with a damp towel; now cut all the meat from the bones; place the bones in the bottom of a large kettle; lay the meat on top of them; add the water and stand the kettle on the back part of the range for an hour; then place it over a good fire; after about 30 minutes the scum of the meat will gather on the surface, and the water will begin to steam; now place it over a more moderate fire; add 1 cup of cold water and skim off the scum; now cover the kettle closely and let it simmer (not boil) for 4 hours; then add the vegetables and simmer one hour longer; then strain the stock through a fine sieve; add the salt and stand at once in a cold place. If you keep it in a warm place it will not make a nice jelly. When cold take all the grease from the surface and it is ready for use. Mrs. Rorer.

WHITE SOUP STOCK.

Select meat that is much fresher than for roasting. Cut the meat, about 4 pounds of veal, ¼ of which is bone, into several pieces; put the whole into the soup kettle, and then add 2 qts. cold water, and heat, gradually, to the boiling point. Let simmer three

or four hours; then add 1½ teaspoons of salt, 8 or 10 peppercorns or a part of a sweet red-pepper pod, a sprig of parsley, 3 or 4 cloves, ½ bay leaf, 1½ teaspoons sweet herbs, and 2 tablespoons, each of chopped celery and onion. Continue the cooking until the meat is tender. Remove the meat for use in hash or other made dishes, and strain off the broth. There should be three pints or a little less of broth. If there be more, let simmer until reduced to that quantity. A fowl cooked in the broth will make the broth much richer. It will be no detriment to the fowl to be thus cooked.

Boston Cook Book.

TO CLARIFY SOUP STOCK.

To 1 quart of stock add white of 1 egg, beaten slightly. Heat stock to boiling point, boil 2 minutes; then cook gently 10 minutes; remove scum and strain through cheese-cloth. F. B. S.

BOUILLON.

4 pounds of juicy beef, 1 knuckle of veal, 2 small turnips, 2 carrots, 1 soup bunch, 1 small pod of red pepper, 2 small white onions, salt, 6 quarts of water. Boil six hours; then strain through a sieve; let stand over night and congeal; skim off the grease; put into a kettle and heat. Mrs. H. Biddle.

BOUILLON NO. 2.

1 pint of water to 1 pound of meat. Season with salt, pepper, spices, herbs and vegetables as you please.

BLACK BEAN SOUP.

1 pint of black beans; soak over night in 3 quarts cold water; in the morning pour off this water and add 3 quarts of fresh water; boil gently 3 hours; when done there should be over a quart. Add 1 quart of stock, 2 whole cloves, 2 whole allspice, small onion, piece of mace, small piece of cinnamon, stalk of celery and a bay leaf. Into a frying pan put 3 tablespoons butter; and when it bubbles add 1 tablespoon of flour; cook till brown. Add to soup and simmer all together nearly an hour; season with salt and pepper; strain through a fine sieve; serve with slices of lemon and hard boiled eggs.

Mrs. Salyer.

CREAM OF CORN SOUP.

Score each row of grains on 6 ears of corn; then, with the back of a knife, press out carefully, and throw the cobs into a kettle. Cover with a quart of water, bring to boiling point, and strain. Add to this the scraped corn. Rub together 2 tablespoons of butter and 1 of flour; stir into the mixture, and bring to boiling point. Add 1 pt. of hot milk, 1 rounding teaspoon of salt and 1 saltspoon

of pepper. If canned corn is used allow 1 can to 1 quart of milk, 1 tablespoon of flour and 2 of butter, with the prescribed seasoning. Mrs. Rorer.

CORN SOUP.

12 ears of corn, or 1 can of corn boiled twenty minutes; add 1 small onion before boiling; add 2 qts. of rich milk; season with pepper, salt and butter; thicken with 2 tablespoons of flour. Boil the whole ten minutes; then put through a sieve; turn into a tureen in which the yolks of 2 eggs have been well beaten.

Mrs. F. E. Sill.

CREAM OF CELERY SOUP.

Put 1 pt. of cooked celery through the second knife of a meat chopper, 1 pt. chicken broth, 1 qt. milk, 2 tablespoons butter, made smooth with 2 tablespoons flour. Boil the celery and stock together; heat the milk and stir through it the butter and flour, until smooth; then add stock and season highly with salt and paprika.

Mrs. George P. Orr.

CHERRY SOUP.

Wash 1 qt. cherries and cover with water; cook until tender; rub through a sieve and sweeten to taste; return to the fire and thicken with a tablespoon corn starch wet with a little water. In the meantime have some rice flour cooked in milk until consistency of mush; season with salt and piece of butter; serve with the soup in a side dish. Any kind of fruit can be used in place of cherries.

Miss Bertha Wulff.

CROUTONS.

Butter slices of stale bread, cut into inch squares and brown lightly in a quick oven. Serve with soup. Mrs. J. Gleave.

QUICK EGG SOUP.

Stir a teaspoon of beef extract into 1 qt. boiling water; add a grated onion, ⅛ teaspoon of celery seed or a little celery chopped, ½ teaspoon of salt, and a saltspoon of pepper; stir constantly until it reaches the boiling point; strain through a fine sieve, and pour it while hot into the well-beaten yolks of 2 eggs; add 4 tablespoons of carefully boiled rice, and serve very hot. Mrs. Rorer.

MUSHROOM SOUP.

1 tablespoon of beef extract, 1 qt. water added to 2 tablespoons of flour stirred into 2 tablespoons of melted butter. Let simmer; stirring, add 1 can mushrooms (cut in slices) with liquor. Heat 1 qt. of cream in double boiler. Add just before serving and season to taste. Makes enough for 12 people.

Mrs. Walter Stokes Irons.

GERMAN NOODLE SOUP.

Take a nice soup bone and put on with a gallon of cold water; let it come to a boil and skim; then let it boil slowly for 2 hours. 1 hour before serving add small pieces of carrot, onion, celery and parsley. Half an hour before serving add a few whole peppers, allspice, cinnamon and grated nutmeg to taste. This soup is improved by using a small chicken with the bone. Strain soup through a colander and cook noodles in it and serve hot. Mrs. D. S.

NOODLE SOUP.

Take 2 eggs, mix with flour enough to make a very stiff dough, add ½ teaspoon of baking powder to the flour before mixing; roll thin and dry for an hour; then cut very fine and boil in 2 qts. beef stock for twenty minutes; season to taste. Mrs. D. D. Reed.

NOODLES FOR SOUP.

Beat 1 egg light, add a pinch of salt and flour enough to make a stiff dough; roll out very thin; dredge with flour to keep from sticking; roll up tightly; begin at one end and shave down fine like cabbage for slaw; strain soup and add noodles ten minutes before serving. Mrs. M. Strelitz.

OYSTER STEW.

Put 1 qt. milk in a double boiler; drain the liquor from 1 pt. select oysters into a small stew pan; bring to boil and skim. When milk in boiler has come to a scald, add the liquor and oysters, a heaping tablespoon of butter, salt and pepper to taste. As soon as the oysters come to the top they should be promptly served. Longer cooking will toughen the gills. If Standard oysters are used, they should be washed in cold water and the liquor should be strained. Mrs. J. W. Kitchen.

DELICIOUS OYSTER BISQUE.

Cover ½ pt. of finely chopped celery with 1 pt. of water; stew slowly for ½ hour; drain and wash 25 oysters; throw them into a sauce pan and shake over the fire until they have boiled for at least five minutes; drain, this time saving the liquor; now mix the celery and oysters together; add to them 1 qt. of milk; rub together 2 tablespoons of butter and 2 of flour; add this to the mixture and cook for 10 minutes longer; strain through a sieve; add a rounding saltspoon of white pepper. Mrs. H. A. Booth.

POTATO SOUP.

Cut potatoes fine into cold water; cook down in salted water until tender; add a little onion, cream and milk,—half cream; season with salt and pepper, and beat one egg slightly; pour in slowly while cooking; do not stir; then add a small piece of butter and serve. Mrs. W. D. Hinckley

PUREE OF POTATOES.

Boil and mash in 2 qts. of water 4 large potatoes, a small onion, 2 stalks of celery, 2 sprigs of parsley. When done pass through a sieve; return to the fire; season with salt and pepper, and 2 generous tablespoons of butter rubbed into a dessertspoon of flour; boil up once and pour into a tureen over a cupful of whipped cream.

Mrs. James Roy.

PUREE OF SWEET POTATOES.

4 medium sized sweet potatoes, 1 pt. milk, 1 tablespoon butter, 1 tablespoon flour, salt and pepper to season; boil the potatoes until very tender and then remove the jackets, and press through a colander or a potato ricer; put milk on to boil in double boiler; rub butter and flour together until smooth; add to the milk; then add potatoes; stir until thoroughly mixed; add salt and pepper as needed; serve with toasted crackers or croutons.

Mrs. William W. Griffith.

PEANUT SOUP.

1 qt. peanuts shelled and cooked in water until tender, (about 1 hour); add 1 qt. water, 1 slice onion, 1 stalk of celery; rub through a sieve, and if on hand add 1 pt. of chicken stock, if not, 1 qt. of milk; thicken with 1 tablespoon of flour and 1 tablespoon of butter rubbed together; season with salt and pepper.

Mrs. H. A. Booth.

CREAM OF PEA SOUP.

1 can of peas, 1 pt. milk or cup each of cream and milk, 1 tablespoon flour, 1 teaspoon salt, ¼ teaspoon pepper, 1 tablespoon of butter; drain peas from liquor; cook until tender and rub through a sieve; scald and thicken milk with flour; add seasoning and combine puree with milk, and lastly add butter; serve at once.

Mrs. F. E. Sill.

DRIED PEA OR BEAN SOUP.

Soak the peas or beans over night in cold water; next morning drain and cook in stock water until tender; then take 1 onion and 2 carrots, and cook with the peas. When tender slice the carrots in thin slices; take peas from fire and rub through a sieve; put in a piece of butter, a little chopped parsley, season with pepper and salt; boil up; pour over carrots and serve at once with croutons.

Miss Wulff.

SPLIT PEA SOUP.

1 pt. split peas, 2 qts. cold water, ½ pound salt pork, 1 large onion, 1 sprig parsley, a few stalks of celery, one tablespoon flour, 1 tablespoon butter. Soak peas over night and put over fire in the

kettle with the water and pork, simmer for two hours, the last hour of cooking add seasoning. Beat the flour and butter together and stir into the soup. Hot milk and salt may be added.

Mrs. J. O. Parmlee.

SALSIFY SOUP.

Scrape 10 or 12 roots of salsify, throwing each one at once into cold water. Then cut into very thin slices, and cover with a quart cold water, add 1 bay leaf and 1 slice of onion, cover and cook for thirty minutes. Add 1 pt. of milk and 1 tablespoon of butter rubbed with 1 of flour; stir carefully until boiling; add 1 level teaspoon of salt and 1 saltspoon of white pepper.

To change the character of this soup press the salsify through a sieve, or grate it before cooking. The yolks of 1 or 2 eggs may be beaten with ¼ of a cup of cream and add at the last moment. It then makes a nice soup for invalids or children.

Mrs. Rorer.

SPRING SOUP.

Cut up 4 or 5 bunches of small onions; simmer in 1 qt. of water until very tender; then rub through a sieve; season well with salt and paprika; thicken with 3 tablespoons of flour and 3 tablespoons of butter rubbed together; then add 1 pt. of hot milk; serve at once with toasted bread.

SPANISH SOUP.

Fry in a little fat, a clove of garlic, 1 slice of onion, ½ teaspoon thyme, 1 qt. brown stock, or beef extract; then add 1 can French kidney beans, or 1 pt. of dry beans, soaked over night; then cook slowly 1 hour; rub through a sieve; add salt and pepper to taste, and 1 pimento cut in small pieces. When using beef extract, use 1 teaspoon to a cup of water. Boston Cook Book.

CREAM OF TOMATO SOUP.

Add to 1 pt. of water 10 medium-sized, or 1 qt. of canned tomatoes, 1 teaspoon of sugar, 8 whole cloves, ½ onion, a little parsley and boil fifteen or twenty minutes; add a small teaspoon of soda and in a few minutes strain; thicken 1 qt. of milk with a large tablespoon of corn starch, stirring and boiling for ten minutes; add to this a little salt, a sprinkling of cayenne, a heaping tablespoon of butter, and the mixture of tomatoes, allowing the whole to become thoroughly heated through, but not to boil.

Mrs. J. Roy.

CREAM TOMATO SOUP.

1 can tomatoes, ¼ teaspoon soda, ⅓ cup butter, ¼ cup flour, salt, ½ teaspoon white pepper, 1 qt. milk; stew tomatoes slowly ½

hour; strain and add soda while hot; make a white sauce of remaining ingredients, and add tomato juice. Serve immediately.
Mrs. J. W. Crawford.

TOMATO PUREE.

1 qt. tomatoes 1 qt. water, 2 tablespoons butter, 1 small onion 1 tablespoon corn starch, 1 tablespoon sugar; melt butter in spider or frying pan, and fry the onion until tender; dissolve sugar and corn starch in a little of the tomato, add a few cloves and cook ½ hour and strain. Mrs. C. E. Bell.

TOMATO SOUP WITH SAGO.

Put 1 qt. of stewed or 1 can of tomatoes into a saucepan; add 1 slice of onion, 1 bay leaf, 1 sprig of parsley, simmer gently for 10 minutes. Have ready 4 tablespoons of pearl sago that has been soaked in a pint of water for 2 hours, stand it on the back part of the stove, and cook slowly until sago is clear; press the tomatoes through a fine sieve; add the sago and ½ pt. water or stock; stir in 1 tablespoon of butter; add salt and pepper, and serve at once.
Mrs. Rorer.

TOMATO BOUILLON WITH BREAD FINGERS

Put 12 tomatoes cut into slices into a saucepan, or use 1 can of tomatoes; add 1 pt. water, 1 onion sliced, 1 bay leaf, 1 rounding teaspoon salt, a saltspoon of white pepper; boil rapidly for ten minutes; press through a colander, using as much of the flesh as possible; add 1 pt. boiling water and, if you like, ½ teaspoon beef extract and the whites of 2 eggs, slightly beaten; stand this over the fire, and boil rapidly for five minutes; strain through two thicknesses of cheesecloth. The tomato that remains in the cloth may be put aside for sauces or the flavoring of other soups. You will have 1 qt. of beautiful, clear, strong soup. Serve with this toasted bread fingers. Mrs. Rorer.

VEAL SOUP WITH MACARONI.

To 3 pounds of a well broken joint of veal add 4 qts. water and set to boil; prepare ¼ pound of macaroni by boiling it in a dish, by itself, with enough water to cover it; when the macaroni is tender add a little butter and season to taste with pepper and salt, then add the macaroni and the water in which it was cooked to the stock; onions or celery may be added for flavoring.

VEGETABLE SOUP.

Boil a beef bone in 3 qts. water 3 hours; remove the meat and add to the soup a very little cabbage, 1 onion, 1 carrot, 1 turnip, some celery all chopped fine, and 1 tablespoon of rice or barley; season with salt and pepper and boil an hour; serve as it is or

strain if preferred; season the meat with pepper and salt, a small piece of butter and cook brown in a little of the broth until tender and serve after the soup. Mrs. B.

FISH

Mrs. J. O. Parmlee

Fish are easier of digestion but less nutritious than meats. To be eatable they should be perfectly fresh, those being most perfect which go straight from their native element into the hands of the cook.

HOW TO TELL WHEN PERFECTLY FRESH.

The eye should be clear, the gills red, the scales bright, the flesh firm. After fish are dressed and cleaned, rinse thoroughly in cold water, using only what is necessary for perfect cleanliness, drain, wipe dry and place on ice until ready to cook.

To remove the earthy taste from fresh water fish, especially bass, sprinkle with salt and let stand over night or a few hours before coloring, rinse off and wipe dry. Fresh water fish should never be soaked in water, except when frozen, when they may be placed in ice-cold water to thaw and then immediately cooked.

Salt fish may be soaked over night in cold water (skin side up), changing water once or twice if very salt. Fish should always be well cooked, being both unpalatable and unwholesome when underdone.

One of the most essential things in serving fish is to have everything hot and quickly dished, so that all may go to the table at once.

The method of cooking which retains most nourishment is broiling, baking next and boiling poorest of all. Steaming is better than boiling.

BLUEFISH BAKED.

To bake a bluefish lay some slices of larding pork in the bottom of a baking pan; over this sprinkle a large onion chopped fine; put about 4 slices of bread on top of the chopped onion; then lay the fish in, having had it dressed at the market for baking; slice the fish across the backbone in four or five places, and insert in each gash a piece of the larding pork; lay some strips of the pork over the surface of the fish; season well with salt and pepper; dredge with flour; cover the fish with another pan; stand it in a quick oven and bake till the flakes of the fish separate from the backbone; then serve in the pan in which it is baked. Have a dish of quarters of lemon served with the fish. New boiled potatoes are the proper accompaniments to baked blue-fish. This baked fish with potatoes, followed by a salad of lettuce, green peppers and Spanish onions, makes an excellent dinner without anything else.

FISH BOILED.

To boil a fish, fill with a rich dressing same as for poultry, wrap in a well floured cloth, tie closely with twine and place in boiling water; simmer from ten to twelve minutes to the pound, according to the size.

FISH BREADED.

Use any kind of fish that has been freed from skin and bones. Cut it into small pieces about four inches long and three wide; season well with salt and pepper; then dip it in beaten egg and roll in dried bread crumbs; arrange in the frying basket, but do not place one piece top of another; cook for three minutes and a half in lard properly tested; serve with tartar sauce or black butter. Smelts are also cooked in this manner. Mrs. Parker.

FISH BROILED.

This is one of the nicest ways of cooking bluefish, mackerel, large trout, shad and white fish. Rub your broiler with a piece of suet before putting the fish in. A fish weighing four pounds will take a half hour to cook over a moderate fire. When the fish is done, separate it carefully from the broiler with a knife, sprinkle with salt and pepper and spread with butter. It is now ready to serve. For broiling, the fish should be split down the back.

FISH CREAMED.

2 cups of cooked fish, 2 tablespoons flour, 1 tablespoon butter, 1 tablespoon chopped parsley, 1 cup cream or milk, 1 teaspoon salt, yolks of 4 hard-boiled eggs, cayenne pepper to taste; scald the cream; rub the butter and flour together until smooth; add to cream and stir until it thickens; take from fire; add yolks of eggs mashed fine; the parsley, salt and pepper; mix well; add fish carefully; for if it is stirred it makes the mixture stringy and pasty; put in ramekins, shells or baking dish; cover top with buttered crumbs and bake in hot oven fifteen minutes. Double this recipe (4 pounds fish uncooked fills 17 ramekins). Carrie J. Allen.

FISH FRIED.

For a large fish cut out the backbone, and cut the body in 4 or 6 pieces; sprinkle with salt and pepper; roll in flour and fry in hot lard or drippings until brown. Mrs. Hawke.

FILLING FOR FISH.

1 cup bread crumbs, ½ cup chopped olives, ¼ cup melted butter, cinnamon to make it pink, salt and pepper.

Mrs. E. S. Lindsey.

FISH CUTLETS.

½ pt. milk, 3 teaspoons butter, 3 even tablespoons flour, 1 egg yolk, 1 tablespoon parsley, chopped, ¼ grated nutmeg, 10 drops

onion juice, 2 cups of cold boiled fish, seasoning. Put the milk on to boil; rub together the butter and flour; then stir into the boiling milk; stir and cook until a thick paste is formed; add the yolk of egg, parsley, onion juice; mix and add the boiled fish; mix again and add a palatable seasoning of salt and cayenne; turn out to cool; when cold, form into cutlets or croquettes; dip first in beaten egg; then in bread crumbs; fry in very hot lard; drain on brown paper and serve very hot with Cream Sauce.

Mrs. Parker.

FISH ON TOAST.

Take the remnants of any fresh fish, whether fried or boiled; pick into flakes and cover in a sauce pan with milk or cream; if milk is used, to 1 cup of milk use 1 teaspoon flour stirred with butter enough to cream it; salt and pepper to taste; if cream is used, omit the butter, but thicken with the flour stirred with a little cream; when it comes to a boil remove instantly and pour over toast; garnish with hard boiled eggs. Ada Partridge.

CLAM CHOWDER.

4 dozen clams, 6 ears corn, 6 tomatoes, 6 onions, 6 potatoes, ½ pound salt pork, salt and pepper to taste; run all through a meat chopper (the clams very fine, the vegetables coarse): cook three hours; add water as necessary to make 2 gallons of chowder.

Mrs. J. A. Reed.

CLAM CHOWDER.

25 clams, ¼ pound salt fat pork, 4 good-sized onions, 6 medium-sized potatoes, 1 qt. milk, 1 can corn, 1 tablespoon butter, 2 tablespoons flour; clean shells thoroughly with a brush; put them in a kettle; pour over them 2 qts. boiling water; cover tightly; when the shells open, remove clams from them; lay on a plate and cut into small pieces; chop pork and fry in a spider till light brown; add onions chopped fine; stir till cooked; then turn into the kettle of water; then add the potatoes diced. When potatoes are half done add clams; cook till potatoes are done; then add milk. When it boils add corn; simmer few minutes; then add butter and flour (browned in spider); season with salt and cayenne.

Mrs. Salyer.

CLAM CHOWDER.

100 clams chopped fine; place with the liquor over the fire; add two or three times the amount of clam juice or water; chop 4 onions, 2 carrots, 6 potatoes, 6 tomatoes and a little parsley; chop fine and try out 6 ounces of fat salt pork; pour fat and scraps into the clams; roll fine ½ pound of crackers and stir in gradually, adding also 1 qt. milk two minutes before chowder is done; season with black pepper. Mrs. W. M. Hoffer, Jamestown, N. Y.

CLAMS DEVILED.

Chop 1 can clams until fine; chop 1 onion, size of large hickory nut, and 5 leaves of parsley; add 1 coffee cup of milk to onion and parsley; stir; mix butter size of egg, and a teaspoon flour; then add onions, parsley and milk; stir and mix; add this to clams and stir in an egg; add pepper, salt, Worcester sauce, cayenne pepper to taste; stir; bake in shells with cracker crumbs and butter over them. Mrs. J. P. Jefferson.

CLAMS MINCED.

Open 25 clams, taking care to keep entire the same number of half shells; wash the clams; cut off the heads; split and scrape the necks and mince the entire clams very fine; put them over the fire to stew in the strained juice which they yield while being opened. Meantime peel an onion, slice it thin; put it over the fire in 2 ounces of butter; let it begin to turn yellow; then stir smoothly into it 2 ounces of flour, the minced clams and their broth; ½ pt. cream or milk; 1 saltspoon of salt; ¼ of a saltspoon each of grated nutmeg and white pepper, and a dash of cayenne; the mixture should be as thick as for ordinary croquettes, and if the clams do not yield sufficient juice, substitute milk for it; let the mixture simmer where it will not burn for twenty minutes; remove it from the fire; stir into it the yolks of 3 raw eggs; put it into the clam shells; arrange them on a baking pan; dust them with bread crumbs; put a small piece of butter on each one.

Mrs. Parker.

CODFISH BALLS.

1 coffee cup raw shredded codfish, 1 bowl raw potatoes; boil together; mash together and beat vigorously, 1 egg, butter ½ the size of an egg, pepper; thoroughly mix and roll into balls; drop into hot fat and fry three minutes. Mrs. J. O. Parmlee.

FRESH COD BOILED.

Sew up the piece of fish in thin cloth, boil in salted water, allow fifteen minutes to the pound; carefully unwrap, and pour over it Hollandaise or cream sauce.

CODFISH CREAMED.

1 pt. of salt codfish picked up fine; cover with cold water and boil up once; turn off water and add 1 pt. of cream thickened slightly or a cream sauce. (See index).

COURBILLION.

A firm fish, (red fish or sheep's head), cut up the fish; salt, pepper and roll in corn meal; fry plain; put away and let get cold; 1 heaping tablespoon of butter browned in frying pan. Add 1 onion, cut very fine; let the onion get brown. To butter and

onion add 1 can tomatoes; let this cook well together; then add ½ teaspoon of salt, red pepper to taste. 1 tablespoon Worcestershire sauce and ½ teacup of boiling water; put in the pieces of fried fish; cover and put to back of stove; allow to slowly simmer for one hour.

Mrs. J. P. Jefferson.

LOBSTER.

Never buy a dead lobster. The male is preferred; the female for sauces and soups. The female has a broader tail and less claws than the male. If possible, always boil the lobster at home; but in some localities, where it is necessary to buy them boiled, see that the tail is stiff and elastic; so that when you bend it out, it springs back immediately; otherwise they were dead before boiling. Lobsters boiled when dead are watery and soft; they are very unwholesome, even to a dangerous degree.

TO OPEN A LOBSTER.

Separate the tail from the body and twist off all the claws; shake out carefully the tom-alley (this is the liver and may be known by its greenish color); also the coral. Then draw the body from the shell, remove the stomach, which is found immediately

on no account let it boil; add this and seasoning to the lobster meat; then place all on a dish to cool; when cool mold with the hands into cutlets and dip first in egg and then in bread crumbs and fry in hot lard a light brown; place a small claw in the end of each cutlet and serve the instant they come from the skillet.

Mrs. F. T. Parker.

LOBSTER CUTLETS.

1 pt. chopped lobster meat, ¼ teaspoon salt, cayenne, ¼ teaspoon mustard, 1 cup cream sauce; mix the salt, mustard and cayenne together and add them to the lobster meat, which has been

chopped fine. Make a cream sauce of 1 cup cream and milk, 2 tablespoons butter, ¼ teaspoon salt, ¼ cup flour, white pepper; cook until thick; add the lobster mixture; spread the mixture ½ inch thick on a platter; when cool shape into cutlets and dip in seasoned bread crumbs; then in egg, and again in crumbs; cook in deep fat until brown; put a lobster claw or paper frill in the end of each cutlet. Serve with a sauce.

Mrs. W. A. Talbott.

LOBSTER STEWED.

Cut the lobster fine; put it in a stew-pan with a little milk or cream; boil up once; add 1 tablespoon butter, a little pepper, and serve plain or on toasted crackers; cook lobster only long enough to heat it, as a longer cooking renders it tough. Mrs. Parker.

SALT MACKEREL BOILED.

After freshening, wrap in a cloth; simmer for fifteen minutes; remove; slice over it two hard boiled eggs; pour over drawn butter or a dressing made with a little milk and flour; garnish with parsley leaves. Mrs. T. W. McNett.

OYSTERS CREAMED (See Chafing Dish).

OYSTERS ESCALLOPED. ..

1 pt. oysters, 2 cups of crumbs, salt, a little cayenne, 2 tablespoons of butter, ¼ cup oyster juice; place oysters in 2 layers using ¼ amount of crumbs on bottom of baking dish, ¼ more in the middle, and ½ on top; bake in moderate oven thirty to forty minutes.

OYSTERS FRIED.

Have 1 pt. large oysters well drained; roll very fine some cracker crumbs mixed with a handful browned bread crumbs; season

with salt and pepper and a little nutmeg; have ready a beaten egg to which has been added 2 tablespoons milk; dip each oyster separately in the crumbs; then in the egg, and back in the crumbs; pat in shape and lay on platter until ready to fry in deep fat, which must be boiling hot and over a very hot fire; put in carefully 5 or 6 oysters at a time; turn quickly and lift out on hot platter the moment they are a light brown. If these are properly fried the oysters will be tender and moist, in a crisp brown jacket, and not at all greasy. Mrs. Copeland.

OYSTERS FRIED II.

Prepare as above. Put 1 tablespoon lard or drippings and 1 tablespoon butter in skillet. When very hot, put in the oysters and fry until brown on both sides.

OYSTERS PANNED (See Chafing Dish).

OYSTERS STEWED.

Juice of oysters; boil and strain; put on again; add butter, cream, pepper and salt; wash the oysters; add them to juice and let them just boil. For pint of oysters, add 6 allspice.

Mrs. J. P. Jefferson.

OYSTERS A LA THORNDIKE.

Drain 1 pt. oysters and add them to 2 tablespoons of melted butter; cook in this until they grow plump; then add ½ teaspoon salt, a dash of cayenne and nutmeg, 4 tablespoons of cream and the well-beaten yolks of 2 eggs; serve on squares of toast.

FRIED SARDINES.

Select fine large sardines; take them from the box with care; wipe the oil from them; dip first in egg and then in rolled cracker; fry in spider in hot butter. Serve on toast. Ada Partridge.

SMELTS FRIED.

Make a slight opening at the gills; then draw them between the thumb and finger, beginning at the tail, this will press out all the inside. Now dip them first in beaten egg; then in bread crumbs and fry in very hot lard; drain, dust with salt, and serve smoking hot with tartar sauce. (See index). Mrs. Parker.

SALMON BAKED.

Drain the liquor from one can salmon; pick to pieces; work in 1 tablespoon melted butter, salt, pepper, 2 eggs, 1 cup bread crumbs, a little milk; put in a buttered bowl or baking powder can; set in pan of boiling water; cook in a hot oven 1 hour.

Sauce.

Make a cup drawn butter; add liquor from can, 1 beaten egg, pepper, salt, 1 chopped pickle and minced parsley; boil up and pour over fish or serve as gravy. Mrs. A. R. Blood.

SALMON LOAF.

1 pound can salmon, 1 cup grated bread crumbs, 3 eggs, ½ cup milk, 1 tablespoon melted butter, salt and pepper; pick salmon with fork; add the beaten yolks and other ingredients; then the beaten whites last; mixing it lightly; steam 1 hour. Mrs. Roy.

SALMON LOAF.

1 small can salmon, 4 eggs beaten light, 4 tablespoons melted butter, ½ cup fine bread crumbs; season with salt, pepper and parsley; chop the fish fine; mix together; put in buttered pan; steam 1 hour.

Sauce for Same.

1 cup milk heated to boiling point, thickened with 1 tablespoon corn starch, 1 tablespoon butter, liquor of salmon, 1 raw egg, put in last; carefully pour over loaf and serve hot.

Mrs. C. E. Bell and Mrs. F. E. Sill.

SALMON STEAMED.

1 can salmon, 2 tablespoons melted butter, 3 eggs, (save yolks for dressing), ½ cup bread crumbs; season with salt, pepper, mustard, cayenne and parsley, if liked; mix thoroughly and steam 1 hour.

Dressing.

Cream 1 tablespoon butter, 1 teaspoon corn starch, ½ cup milk; cook until clear; add liquor from salmon with yolks of eggs well-beaten. Mrs. F. H. Gruninger.

SHAD BAKED.

Clean and wash thoroughly inside and out; wipe with clean towel; rub it well with salt; make a dressing of 1 cup stale bread crumbs, 1 tablespoon chopped parsley, salt, pepper and melted butter; stuff fish and sew it up with soft yarn. Now score one side of the fish about two inches apart, and put a strip of salt pork in each gash; place slices of pork on bottom of dripper and rest the fish on these; dredge thickly with salt, pepper and flour; bake in warm oven fifteen minutes to every pound of fish; garnish with lemon slices, potato balls and parsley. Mrs. Parmlee.

SHAD PLANKED.

This is the very best way of cooking shad:—The plank should be 3 inches thick, 2 feet long, 1½ feet wide, and of well seasoned hickory or oak. Pine or soft wood gives the fish a woody taste. Take a fine shad just from the water; scale; split it down the back; clean it; wash well and wipe dry; dredge it with salt and pepper; place the plank before a clear fire to get very hot; then spread the shad open and nail it skin next the hot plank with tacks; put it before the fire with the large end down. In a few minutes turn

the board so that the other end will be down. To tell when it is done pierce it with a fork; if the flesh be flakey, it is done. Spread with butter; serve on the plank or draw the tacks carefully, and slide the shad onto a hot dish. The white fish caught in the lakes when cooked in this manner are excellent. Mrs. Parker.

SHAD ROE.

Cover the roe with boiling salted water to which a teaspoon of vinegar has been added and boil gently from eight to ten minutes. Remove from fire; drop into cold water and cool slightly; roll in a mixture of milk and egg and then in cracker crumbs; fry in butter, seasoning with salt and pepper. Serve with a fish sauce or lemon points. Mr. John Schmutz.

BROOK TROUT.

Wash and drain a few minutes; split nearly to the tail; flour nicely; salt and pepper; fry in a little butter, or with slices of salt pork.

TURBOT.

4 pounds white fish, steam until done; bone it; take 1 qt. milk, ¼ pound flour, a little thyme or sage, salt and pepper, 3 slices of a large onion; cook over a kettle of water until it comes to a thick cream; then add ¼ pound of butter and 2 eggs; put in a large baking dish a layer of fish, salt and pepper; then the filling, until the dish is full, putting filling on top; sprinkle with bread crumbs, and cheese if preferred; bake in a moderate oven ½ hour. One large dish will serve 15 or 20. Ada Partridge.

MEATS AND SAUCES

Mrs. F. P. Hue

BEEF.

The quality of beef depends on the age of the creature, and manner of feeding. Good beef should be firm and of fine grained texture, bright red in color, and well mottled and coated with fat. The fat should be firm, and of a yellowish color. Suet should be dry and crumble easily. Meat should be removed from paper as soon as it comes from the market, otherwise the paper absorbs some of the juice.

Keep meat in a cool place. Always wipe beef before cooking, with a cheesecloth wrung out of cold water, but never allow it to stand in cold water. Inattention to the temperature of the water and too early application of salt causes great waste in boiling meats.

The broth of boiled meats should always be saved to use in soups, stews and gravies. A pod of red pepper in the water will prevent the unpleasant odor from filling the house.

BEEFSTEAK BROILED.

To cook a good, juicy steak never pound it; lay upon a grid-iron well greased; have a nice bright fire and broil quickly without burning; if the coals blaze from the drippings, sprinkle on a little salt, which will instantly extinguish the flames. Steak should be turned constantly while broiling, and should cook from 4 to 10 minutes as preferred; butter, pepper and salt well after taking up. Serve on a hot platter. Mrs. W. W.

BEEFSTEAK PANNED.

When there are no conveniences for broiling, heat an iron pan very hot, put in the steak and turn it from side to side over a hot fire for about fifteen minutes; serve on a hot platter; season the same as broiled steak. Mrs. Hue.

BEEFSTEAK SCALLOPED.

Chop very fine, raw steak; butter a tin; place in it a layer of the chopped meat; then a layer of bread crumbs; on this bits of butter, pepper and salt; then another layer of meat, bread, pepper and salt; beat 1 egg thoroughly; add ½ teacup of milk, ½ cup water; pour carefully over the top; stick bits of butter thickly over it; bake ½ to ¾ of an hour; cover the dish until steamed through; then remove and brown. Mrs. S. D. Smalley.

BEEFSTEAK SMOTHERED.

Pound very thoroughly a slice of steak cut ¾ inch thick from the round, (1¾ pounds); sprinkle with flour and pound again; keep adding flour and working it into the steak (both sides) until 1 cup of flour has been used; put into a very hot iron pan and sear well on both sides; season with salt and pepper; cover with boiling water; let simmer gently for 1 hour; slip a knife under it frequently to prevent burning. Mrs. S. W. Tait.

ROUND STEAK EN CASSEROLE

Pound ½ cup flour and 1½ teaspoons salt into 1½ lbs. round steak, cut thick. Put small pieces of suet into the frying pan. When very hot, put in the steak and turn several times. When slightly browned, place in the heated casserole with bits of suet on top. Place in a very slow oven and cook from 1 hour to 1½ hours. Mrs. R. T. Adams.

ROUND STEAK STEAMED.

Follow recipe for Veal Steak Steamed.

ROAST BEEF.

Place spider on top of stove, and when smoking hot put in your roast which has been thoroughly rubbed with a moist cloth; sear and turn over; salt, pepper and dredge with flour the seared side. By this time it will be ready to turn again; treat this side in the same way; put in oven. Cook a 3 pound roast ¾ of an hour.
Mrs. J. O. Parmlee.

BRAISED BEEF.

Take 6 or 8 pounds of the round or the face of the rump, and lard with ¼ pound of salt pork; put 6 slices of pork in the bottom of braising pan and as soon as it begins to fry add 2 onions, ½ of small carrot and ½ small turnip all cut fine; cook them until they begin to brown; then draw them to one side of the pan and put in the beef, which has been well dredged with salt, pepper and flour; brown on all sides; then add 1 qt. of boiling water and a boquet of small herbs; cover and cook slowly in the oven for four hours basting every twenty minutes; take up; thicken gravy; pour over meat and serve. Or, add to the gravy, ½ can of tomatoes; cook ten minutes; strain; pour around meat and serve.

CREAMED BEEF.

Shave ½ pound of cold, cooked or dried beef into thin slices; put 3 tablespoons of butter into a frying pan, and as soon as it is melted add the meat; stir until the slices begin to curl; then add 1 cup of milk and when the milk boils, stir in 1 teaspoonful of flour, mixed smooth with 3 tablespoonfuls of milk; season with pepper; boil up once and serve. Miss Parloa.

HAMBURG STEAK, FRIED OR BROILED.

Mix into 1 lb. chopped, round steak 1 teaspoon salt, ⅛ teaspoon pepper, a little onion juice, if liked. Make into little flat balls and fry in butter or drippings until brown—about 20 minutes—or broil over a clear fire. Serve with brown gravy or tomato sauce.

HAMBURG STEAK BAKED.

1 lb. tender beef chopped, 1 tablespoon bread crumbs, yolk of 1 egg, 1 teaspoon salt, ⅛ teaspoon pepper, a little onion juice, 1 tablespoon melted butter. Make in a roll or press in a small pan and bake in a quick oven, basting frequently 1 hour, or cook in a greased paper bag 40 minutes or slowly in a casserole 1½ hours.

BEEF LOAF.

3½ pounds of round steak chopped fine, 1 cup crackers rolled fine, 1 cup sweet milk, ½ cup butter, 1 teaspoon pepper, 1 teaspoon salt, 2 eggs; bake 3 hours, basting with hot water and butter.

Mrs. E. E. Allen.

BEEF ROLL.

3 pounds of beefsteak chopped fine (buy already chopped), 1½ cups oyster crackers rolled fine, 2 eggs well-beaten, almost 1 cup boiling water, butter the size of an egg, 1 teaspoon salt and ½ teaspoon pepper to each pound of meat; make into two rolls and cover with boiling water; bake 3 hours. Mrs. G. B. Nesmith.

MOCK DUCK.

Buy a flank or round steak. Fry 2 tablespoons chopped onion in ¼ cup butter or drippings; add 1 cup soft, stale bread crumbs, ¼ teaspoon mixed seasonings, salt and pepper to taste; spread over the steak; roll and tie; brown the roll in 3 tablespoons of fat, and remove to a casserole or covered dish. To the fat in the pan add an equal quantity of flour, and brown; then add 1 cup stock or boiling water and 1 cup strained tomato; season with salt and pepper; pour over the roll; cover dish, and cook slowly until the meat is tender (about 2 hours). It might be cooked in a fireless cooker. Good Housekeeping.

BROILED TRIPE.

Fresh honeycomb tripe is best for broiling; wipe tripe as dry as possible; dip in fine cracker crumbs and olive oil or melted butter, draining off all fat; again dip in cracker dust; place in a greased broiler and cook 10 minutes, cooking smooth side of tripe the first 3 minutes; place on hot platter, honeycomb side up; spread with butter and sprinkle with salt and pepper.

FRIED TRIPE.

Dip tripe in flour in which is mixed salt and pepper; fry in small quantity of hot fat until brown; drain and serve on hot platter.

COTTAGE PIE.

Cover bottom of a small greased baking dish with hot mashed potato; add a thick layer of chopped roast beef seasoned with salt and pepper, and a few drops of onion juice, if desired; moisten with gravy; cover with a layer of mashed potato; bake in hot oven long enough to heat through.

BAKED HASH.

1 cup of any kind of cold meat chopped rather coarse; remove fat and gristle; add to the meat ½ cup of cold water, 1 cup cold mashed potatoes, 2 tablespoons butter and 2 tablespoons bread crumbs; season with pepper and salt and bake 1 hour.

MEAT PIE.

Cut the meat into small bits and stew until tender in just enough water to cover it, or use left-over pieces; line the sides of a pudding dish with rich crust; put in a layer of meat, seasoned well with salt, pepper and a very little onion; then a layer of sliced boiled potatoes and bits of butter, and so on until the dish is full; pour over all the gravy in which the meat was stewed, thickened with a little flour; cover with a thick crust leaving a slit in the middle If the pie gets dry add more gravy or a little hot water. (Raw potatoes may be used).

MEAT CAKES.

1 cup cooked meat chopped fine, (different kinds may be used together), 1 egg, 1 tablespoon melted butter, little salt and pepper, 1 slice of bread over which boiling water has been quickly poured and thoroughly drained; make into cakes and fry.

Mary E. Kopf.

BEEF TONGUE BOILED.

Put a fresh beef's tongue into a small pot of cold water; let boil 2 or 3 hours, until the inside skin is a little loose; put in cold water till cool enough to handle to remove skin. Into the kettle put ½ can tomatoes, 2 or 3 sliced onions, pepper and salt, and sprinkle with flour. Replace the tongue and boil slowly till tender. Do not stir, neither let it stick to the bottom. To prevent this, put an inverted saucer in the bottom of kettle, and slip a limber knife under it occasionally. Serve with the dressing poured over and around the tongue.

Mrs. G. M. Tybout.

BEEF TONGUE BAKED.

Boil a fresh tongue in salted water until tender; add to the water 2 or 3 cloves, a bay leaf and a small onion, if liked; take from

the water; remove the skin and return to water. About an hour before serving place in a deep pan and pour over the following sauce; cover closely and bake in a moderate oven basting often.

Sauce: Melt ¼ cup butter; add ¼ cup flour and gradually 2 cups of the strained water in which the tongue was cooked, 1½ cups stewed and strained tomatoes, ½ teaspoon Worcestershire sauce or any gravy sauce. A can of mushrooms may be added if desired.

Mrs. C. H. Smith.

POT ROAST.

Select a 3 lb. piece of the shoulder, rump or round of beef, cut 3 inches thick. Brown on all sides in hot suet in an iron skillet, season with salt and pepper and if desired, cut slices of onion all over the top; dredge lightly with flour; add 1 cup boiling water and cover closely with a deep inverted granite pan which will fit well down inside the skillet; cook very slowly 3 hours, adding a little water at a time, if needed. Fifty minutes before serving, add sufficient small sized potatoes, sprinkling a little salt on each one. As the lower side browns in the gravy, turn each potato carefully. At serving time place meat on hot platter; surround with potatoes, and if a little fat remains in the skillet, blend into it a large tablespoon flour; add a large cup of water, and boil until thickened.

Mrs. John F. Kitchen, Meadville.

POT ROAST NO. II.

Allow ¾ of an hour slow cooking for each pound. Place the meat in a hot, dry kettle; sear 10 minutes on each side; add whatever seasoning is desired, besides salt and pepper, a can of tomatoes, or a pound of string beans (cut in half length-wise) or only onion and a green pepper (with seeds removed). The secret lies in adding very, very little water during the process of cooking, just enough to keep from scorching, say ¼ of a cupful (boiling water) and after the first hour cook on a very slow fire.

Mrs. W. R. Rogers.

CORNED BEEF BOILED.

Wipe the meat and tie securely in shape; put in kettle; cover with cold water, and bring slowly to boiling point; remove scum, and cook at a low temperature until tender; cool slightly in water in which it was cooked; remove to a dish; cover, and place on cover a weight that meat may be well pressed.

FRIZZLED DRIED BEEF.

Cut ⅓ pound of dried beef thin as shavings; beat together 6 eggs, and ⅓ cup of milk; season lightly with salt and pepper; put 2 tablespoons of butter into a frying pan, and when it has become melted put in the shaved beef; stir over a hot fire until the meat

begins to curl; then draw the pan back where there is less heat; add the mixture of eggs and milk; stir until the eggs begin to thicken; then pour into a warm dish and serve at once.

Miss Parloa.

STEWED KIDNEY.

Cut a kidney into small pieces; put ¼ pound butter in a sauce pan on the fire, and when very hot put in the kidney, stirring with a wooden spoon 3 minutes over a brisk fire; add for each pound of kidney ½ tablespoon of flour, ½ teaspoon salt, ½ the quantity pepper and a little sugar; moisten with 2 gills of water; simmer gently for five minutes. Florence S. Wood.

IRISH STEW.

Put 2 tablespoons each of butter and minced onion in kettle, and slightly brown; add 1 pt. of small pieces of cold cooked meat and 1 pt. of slices of raw potatoes in alternate layers, seasoning with salt and pepper; add left-over gravy, if at hand, and 1 pt. of boiling water; simmer ½ hour or until potatoes are done; add thickening at the last, if necessary, stirring as slightly as possible.

ROAST LEG OF LAMB OR MUTTON.

Wash well; stick 4 cloves into the skin; sprinkle well with salt, pepper and a little flour; put in lower part of a covered roaster and place uncovered in a very hot oven, to sear (it takes at least 20 minutes); then add 1 pt. boiling water to the pan; cover closely and bake slowly 3 hours; baste every 30 minutes; turn once; remove to hot platter; thicken the gravy with 2 heaping tablespoons flour made smooth with water; add water to make a pint.

ROAST LEG OF LAMB OR MUTTON.

Parboil a leg of lamb or mutton in salted water; brown ½ pound of butter in a skillet; thicken with 1 cup flour; add 1½ pts. milk; season with pepper and salt; cover the meat with a layer of this dressing; put in a very hot oven; as it browns and crisps add more of the dressing so that when the meat is done it is enclosed in a thick brown crust. Mrs. R. O. Wilson.

LAMB POT PIE.

Use lamb instead of Veal. (See Veal Pot Pie).

LAMB EN CASSEROLE.

Put about 2½ pounds of lamb, cut from the breast, cut in pieces for serving, into a casserole; season with salt and pepper; dredge with flour and sprinkle a few bits of butter on top; put around the meat a peeled and sliced onion, a pepper pod cut in strips, 2 carrots cut fine, (a cup of sliced tomatoes, if desired); add

water to half cover the meat; cover and let cook 2½ hours; add 2 tablespoons rice and more water and let cook another hour; serve from casserole. Honor S. Parmlee.

BOILED LEG OF LAMB OR MUTTON.

Put into a kettle of boiling water; add 1 cup of well washed rice; when water boils skim it carefully; let boil rapidly for 15 minutes; then set kettle back where it will only simmer for two hours. If you prefer to have the mutton better done, cook fifteen minutes longer. The rice makes it whiter and more tender; serve with caper sauce. Miss Parloa.

BREADED LAMB OR MUTTON CHOPS.

Select mutton not too fat; put 1 tablespoon butter into frying pan; when melted lay in chops well seasoned with salt and pepper; let fry five minutes, turning over once; then dip each chop in beaten egg; then in bread or cracker crumbs and fry until browned on both sides.

BROILED LAMB OR MUTTON CHOPS.

Place chops on gridiron over a clear fire; turn frequently, taking care that the fork does not penetrate the lean part of the chops; season with pepper and salt; when done put a piece of butter on each chop and send to table on a hot dish; serve with tomato sauce, if desired.

PAN-BROILED LAMB CHOPS.

Chops for pan-broiling should have flank and most of the fat removed; wipe chops; put in hissing hot pan; turn at once and sear the other side; turn often, using knife and fork that the surface may not be pierced; cook from 6 to 10 minutes; when half cooked sprinkle with salt; drain and serve on hot platter; spread with butter or serve with tomato sauce.

BARBECUED LAMB.

Cut cold roast lamb in thin slices and re-heat in sauce made by melting 2 tablespoons of butter; add ¾ tablespoon vinegar, ¼ cup currant jelly, ¼ teaspoon French mustard, salt and pepper to taste

ROAST QUARTER OF LAMB.

After trimming joint, skewer 3 slices of bacon to the outside; spread the inner side with butter and cover with fine bread crumbs seasoned with salt and pepper and minced parsley to taste; bake in moderate oven, and when nearly done, remove bacon and cover with bread crumbs; let bake long enough to brown nicely; serve with sauce or lemon juice, as preferred.

LIVER AND ONIONS.

Cut liver in small pieces, ½ inch square; pour boiling water over; drain and dredge with flour; have ready 4 or 5 onions sliced;

place in a hot frying-pan with a good sized piece of butter with liver on top of onions; season with salt and pepper; cover and cook slowly until onions are tender; remove cover and brown; add at the last 1 tablespoon of hot catsup. Florence S. Wood.

LIVER AND BACON.

Cut thin slices of liver; pour boiling water over it and immediately pour off; take an equal number of slices of bacon and fry, turning often until they are crisp; when done remove from fat; place on a hot dish; dredge liver with flour; season with pepper; fry slowly in the hot fat, turning frequently; dish liver and bacon, a slice of each alternately. (Calve's liver is best).

PORK.

Pork contains the largest percentage of fat of any meat. Although found in market through the entire year, it should be seldom served and only during the winter months; cook slowly and thoroughly.

PORK CHOPS.

Wipe chops; sprinkle with salt and pepper; place in hot frying pan and cook slowly until tender and well browned on each side.

PORK CHOPS WITH FRIED APPLES.

Arrange chops on a platter and surround with slices of apples, fried in the fat remaining in pan.

ROAST PORK.

Wipe pork; sprinkle with salt and pepper; place on a rack in a dripping pan; dredge meat and bottom of pan with flour; bake in a moderate oven 3 or 4 hours, basting every 15 minutes with fat in pan; make gravy as for other roasts.

BROILED PORK CHOPS.

Have the chops cut thin; put them in a stew pan; cover with boiling water; simmer for ½ hour; then remove from water and dredge lightly with salt, pepper and flour; broil over a clear fire for 10 minutes; prepared in this way the pork will be well cooked and tender. Miss Parloa.

PORK WITH DRESSING.

Buy a thin boiling piece or thick steak cut in sections or leave whole; brown each side in hot drippings in a skillet, seasoning with salt and pepper; cover the top with stuffing (see poultry department); pour ½ cup boiling water in side of pan and simmer slowly from 2 to 3 hours (It may be cooked in casserole or steamer). Make a brown gravy and serve. Mrs. C. A. Waters.

PORK SAUSAGE.

7½ pounds lean pork, 2½ pounds fat pork, 3 oz. salt, ½ oz. summer savory powdered, ¾ oz. sage leaves powdered, 1 oz. ground pepper; put the meat with the fat and lean mixed together through a coarse meat chopper; add the seasonings, rubbing them in with the hands; finally grind the seasoned meat as fine as possible; pack the sausage in a jar, pouring ½ an inch or more of melted lard over it. Mrs. W. M. Hoffer.

FRIED PORK SAUSAGE.

Simmer link sausage in a covered skillet containing ½ cup boiling water, for 10 minutes; uncover and allow water to evaporate; then fry until brown on all sides.

PORK SAUSAGES AND POTATOES.

One may easily transform a homely platter of sausage into a most sightly dish. Prepare plenty of mashed potatoes, pressing through a ricer, adding butter, milk and seasoning; then whipping light with a fork. Make a bank of potatoes on the platter; fry the sausages, pricking them all over to prevent bursting. When the skins are well browned, lay a row of the sausages on the bank of potatoes and send to the table piping hot; garnish with parsley. Mrs. E. A. Phillips.

BAKED HAM.

Soak ham over night in water enough to cover it, containing 2 tablespoons of soda; make a batter of flour and water and put all over the ham; if a large one bake 4 hours; if small, 3 hours; lay sticks in the pan to keep it out of the fat; when done scrape off the batter and dress. Mrs. Schermerhorn.

BAKED HAM.

Soak a large ham 3 hours; put over in cold water; boil slowly until tender (about 3 hours); remove skin; stick with 12 whole cloves and bake about 1½ hours or until browned. Mrs. Orr.

BROILED HAM.

Cut slices of ham very thin; put on broiler and cook over clear coals for 5 minutes. The broiler must be turned constantly, as the fat from the drippings will blaze up; serve the meat very hot.

BROILED HAM.

Soak thin slices of ham for 1 hour in lukewarm water; drain, wipe and broil 5 minutes.

BOILED HAM.

Brush thoroughly to remove dust and mould; soak in cold water 1 hour; cut hardened surface and butt of ham off; put over fire

in cold water; let come to a boil and keep steadily at this point for 1 hour; change water and boil until done. A ham weighing 12 pounds will require 4 hours boiling; remove skin and leave ham in water until cold, then it is ready for use. When ham is ready to put in kettle for boiling, stick full of whole cloves and bits of cinnamon. Mrs. W. A. Hall.

HAM CROQUETTES.

Chop the choice bits of ham fine and season with pepper or mustard; with a little flour in hands make into small balls and dip in beaten egg; roll in bread or cracker crumbs; fry to a light brown in hot lard. Mrs. W. A. Hall.

HAM BALLS.

Chop fine cold cooked ham; add 1 egg for each person and a little flour; beat together; make into balls and fry brown in hot butter. Mrs. Dwight Cowan.

SCRAPPLE.

Take pigs' feet or hogs' head and liver or gelatinous parts; boil till meat falls from the bones (4 or 5 hours); take out; mince fine; take out bones; put back in liquor; season with black and red pepper, salt, sweet marjoram, sweet basil and summer savory; then add 2 parts of Indian meal and 1 part of buckwheat; stir in meal slowly while boiling until the mixture is thick and ropy; then put in earthen pans to cool. Mrs. A. D. Wood.

SWEETBREADS.

A sweetbread is the thymus gland of lamb or calf, but in cookery, veal sweetbreads only are considered.

A sweetbread consists of 2 parts. The round, compact part is called the heart sweetbread, and is the most desirable. Sweetbreads spoil quickly. They should be removed from paper as soon as received, and plunged into cold water and allowed to stand 1 hour, drained and put into acidulated, salted, boiling water; cook slowly 20 minutes; drain; plunge into cold water that they may be firm and white. Sweetbreads are always parboiled in this way for further cooking. Mrs. Farmer.

Sweetbreads are quite as frequently employed as ingredients in sundry made dishes, as served alone and as they do not possess a very decided natural flavor they need to be accompanied by a highly seasoned sauce or they will taste rather insipid. They are in full season from May to August.

SWEETBREADS LARDED.

Boil 20 minutes; draw through each one thin slices of pork, dredge with salt, pepper and flour; bake 20 minutes in a quick oven; serve with green peas seasoned with salt and butter and cover with cream sauce. Mrs. L. G. Noyes.

CREAMED SWEETBREADS (See Chafing Dish).

ROAST BREAST OF VEAL.

A breast of veal well seasoned, a force meat made of bread crumbs, 1 egg, 1 small onion parboiled; then chop fine; season with pepper and salt; moisten with milk; put this on ribs and press in shape; roast in covered pan till done and nicely browned (about 2½ hours); serve with brown gravy. Mrs. S. P. S.

VEAL LOAF.

1½ pounds of uncooked veal, 1½ pounds of beefsteak chopped fine, 1 cup rolled crackers, 2 eggs, butter size of an egg, 1 tablespoon salt, 1 teaspoon pepper and a little grain of clove; thoroughly mix and make into a loaf; bake 2 hours in a slow oven in a closely covered bread pan; when cold cut in thin slices.

Mrs. M. J. Danforth.

VEAL LOAF II.

2 pounds lean veal, 1 pound lean fresh pork, ¼ pound salt pork, 3 eggs, 1 cup pulverized crackers, 1 teaspoon pepper, 2 teaspoons salt, ¼ teaspoon allspice; cook meats together until tender; put through food chopper and mix with cracker crumbs, beaten eggs and seasoning; moisten with stock in which meat was cooked; pack in a greased baking pan and bake 1 hour.

Elizabeth J. Clough.

VEAL CUTLETS.

Wipe and remove the bone, skin and tough membrane; cut into pieces for serving; cover the bone and tough pieces of meat with cold water, and cook at a low temperature. This stock is to be used in the sauce. Small pieces may be put together by using wooden toothpicks for skewers; season the veal with salt and pepper; roll in fine bread crumbs; dip in beaten egg; then in crumbs again; melt 2 tablespoons of dripping, or butter, in a French pan, and brown the cutlets in the hot fat; when browned, put the cutlets into a stew pan.

Sauce for Cutlets.

2 tablespoons dripping, ¼ cup flour, 1 pt. stock or water and stock, 1 teaspoonful or more Worcestershire sauce, 2 tablespoons chopped parsley, ½ teaspoon salt and ⅛ teaspoon pepper; prepare as a brown sauce; pour over the cutlets and cook at a low temperature for 1 hour, or until tender.

Drexel Institute, Mrs. W. A. Talbott.

VEAL OR LAMB STEW.

Follow recipe for Veal Pot Pie, omitting the dumplings. Potatoes may be added the last half hour.

VEAL ON TOAST.

Follow recipe for Creamed Chicken, using cold veal.

VEAL BIRDS.

Cut slices of veal in pieces for serving; fill each piece with dressing as for roast chicken; fasten together with toothpicks and string; roll in flour and season well with salt and pepper; fry slowly until well browned; place birds in a baking dish; pour a cup of milk in the pan in which the meat has been fried; pour this over the veal and steam for 2 hours; arrange on a hot platter; strain sauce around the birds and garnish with parsley.

Mrs. E. A. Phillips.

VEAL ROLL.

Brown a veal steak on both sides; spread with dressing; roll and tie; proceed as for Veal Birds, steaming 3 hours.

Mrs. Kitchen.

VEAL POT PIE.

Wash a 2 pound boiling piece of veal; cut in 3 pieces; place ir a kettle containing 1 qt. of boiling water; let come to a boil and skim; simmer gently 2½ hours. At the end of the first hour, add 1 teaspoon salt, a dash of pepper and 2 whole cloves.

DUMPLINGS I.

1 cup flour, 1 teaspoon baking powder and a pinch of salt (nc shortening); mix with enough milk to make a soft dough (about ⅓ cup); roll on board; cut as biscuit or lay the sheet over the meat in the kettle; boil 15 minutes without lifting cover. With a long handled skimmer, remove to a hot platter; thicken the gravy and serve. Mrs. Kitchen.

DUMPLINGS II.

1 egg, 4 tablespoons milk, 2 teaspoons baking powder, pinch of salt; beat egg and baking powder very light; add milk, salt and flour enough to make a stiff batter; drop from teaspoon into boiling kettle; boil 10 minutes without lifting cover; makes 7 dumplings. These dumplings also make a nice dessert, if cooked in boiling fruit and served with a fruit dressing. Mrs. J. A. Hawke.

STEAMED VEAL STEAK.

1 pound of veal steak; brown in butter until a rich brown; remove from frying pan and put into a deep granite pan or earthen dish. With the grease left in frying pan make a brown gravy; pour this over steak; put into a dish and set in steamer and steam 1½ hours.

VEAL BREADED AND STEAMED.

After pounding veal steak, cut it in serving portions; dip in egg; roll in bread crumbs; season with salt and pepper; fry to a

light brown in butter; place in dish in steamer; cover with a thick brown sauce made of 1 pt. milk, ½ pt. cream, 1 tablespoon butter, 2 tablespoons flour, salt and pepper to taste. This amount of sauce made in the same pan and butter that veal is fried will cover 2½ pounds of veal. Steam 3 hours. Mrs. George O'Dell.

SAUCES

STOCK (See Soups, Page 13).

Excellent stock is made constantly with the bones and trimmings of meat and poultry, with the addition, or not, of a little fresh meat, or a portion of extract of meat. A good cook will never be without stock, as broken remnants of all kinds will find their way to the stock-pot, and will not be thrown away until, by gentle stewing they have been made to yield to the utmost whatever of flavor and goodness they possessed. The liquor in which fresh meat has been boiled should always be used as stock.

APPLE SAUCE.

Pare, core and slice tart apples; stew in water enough to cover them until they break to pieces; beat to a pulp with a good lump of butter and plenty of sugar; serve cold. B. R. and P. C.

BECHAMEL SAUCE.

Cook 2 slices onion and 4 slices carrot in 2 tablespoons butter for 5 minutes; then add 1 tablespoon flour, 1 cup water or stock; stir well for 2 minutes; add ½ teaspoon salt, ¼ teaspoon pepper and unbeaten yolks of 2 eggs. E. Detlefs.

BROWN SAUCE.

Cook 3 tablespoons butter until slightly browned; add 2 tablespoons flour mixed with ¼ teaspoon salt, ⅛ teaspoon pepper; brown the butter and flour; then add 1 cup stock or water.

BROWN FLOUR.

Put a thick layer of flour into a baking pan and place in hot oven; watch and stir till flour is well browned all through; when cold put in jar and cover closely, it is then ready to use in making gravies and sauces.

CAPER SAUCE.

Beat to a cream 2 tablespoons of flour and ½ cup butter, and pour upon it 1 pt. boiling water; set the mixture over the fire and stir constantly until it becomes heated to the boiling point; season with a little white pepper and grain of cayenne; add 1 tablespoon of lemon juice and 3 tablespoons of capers. Miss Parloa.

CELERY SAUCE.

Cook 3 cups celery cut in small pieces in boiling salted water until soft; drain, rub through a sieve and add to cream sauce.

CRANBERRY SAUCE.

Place in sauce pan, little more than cover with water; cover and stew until skins are tender adding more water if necessary; strain through sieve; add ¾ pound sugar to every pound of berries; let simmer ten minutes; then remove from fire; do not strain unless you prefer it that way; serve with roast turkey or game.

CREAM SAUCE.

Heat 1 tablespoon butter; add 1 tablespoon flour and stir until perfectly smooth; then add gradually 1 cup cold milk; let boil until smooth; season to taste with salt and pepper and serve. This is nice for vegetables, omelets, fish or sweetbreads. P. H.

DRAWN BUTTER.

Piece of butter size of an egg, 1 heaping tablespoon flour, ¾ pt. boiling water, a trifle salt, a few leaves of chopped parsley; blend flour and butter; then add the boiling water, stirring constantly to make it smooth; boil one minute, salt to taste, and just before serving add parsley cut fine; serve in gravy boat.

EGG SAUCE NO. I.

To Drawn Butter Sauce add beaten yolks of 2 eggs and 1 teaspoon lemon juice.

EGG SAUCE NO. II.

¼ pound butter mixed with 3 tablespoons flour; stir into it 1 pt. boiling water; add 3 hard-boiled eggs chopped fine; season with salt, pepper and minced parsley; boil until thick as cream. A good sauce for meat, fish or fowl. Mrs. Richards.

SAUCE HOLLANDAISE.

Beat ⅓ cup butter to a cream, yolks of 2 eggs, 1 at a time, 1 tablespoon lemon juice, ¼ teaspoon salt, ½ teaspoon paprika, ⅓ cup boiling water. Cook one minute over hot water; will separate if left over fire too long. F. Farmer.

HORSERADISH SAUCE.

3 tablespoons grated horseradish root, 1 tablespoon vinegar, ¼ teaspoon salt, few grains cayenne, 4 tablespoons heavy cream; mix first 4 ingredients and add cream beaten stiff.

Boston Cooking School.

LOBSTER SAUCE.

To Hollandaise sauce add ⅓ cup lobster, meat cut in small dice.

MINT SAUCE.

2 tablespoons mint chopped fine, ½ cup vinegar, 1 tablespoon sugar; the addition of 3 tablespoons of the liquor from boiling lamb is an improvement.

MUSHROOM SAUCE.

To make a pt. of sauce use 2 tablespoons butter, 1 tablespoon flour; put over the fire and stir until brown; then put in ½ pt. water or chicken broth; ½ pt. essence of mushrooms; stir until the sauce is smooth; season with saltspoon salt, ¼ saltspoon pepper, put in the mushrooms and boil 3 minutes.

MUSHROOM SAUCE (BROWN).

Mix well 3 tablespoons flour, ¼ teaspoon salt, ⅛ teaspoon pepper; add these to 2 tablespoons butter, previously browned in pan; stir till well browned; then add gradually 1 cup brown stock; boil until smooth; then add ½ can mushrooms; bring to a boil and serve.

MUSHROOM SAUCE (WHITE).

Mix 1 tablespoon butter and 2 tablespoons flour in sauce pan over the fire; salt and pepper to taste; add liquor from 1 can mushrooms and cook until smooth; add ½ cup cream; let come to a boil and then add the mushrooms; simmer gently for 5 minutes.

Mrs. A. R. Blood.

OYSTER SAUCE.

Heat and strain the liquor from 1 pt. oysters; add the oysters and cook until plump; remove oysters and make a sauce by adding butter, flour, oyster liquor and milk; add oysters and season with salt and pepper.

Boston Cooking School.

TARTAR SAUCE.

1 tablespoon vinegar, 1 teaspoon lemon juice, ¼ teaspoon salt, 1 tablespoon Worcestershire sauce, ⅓ cup butter.

Boston Cook Book.

TOMATO SAUCE NO. I.

1 large cup stewed tomato or the same quantity of the fresh fruit cut up fine, 1 tablespoon flour, 1 tablespoon butter, 1 tablespoon sugar, 3 whole cloves, 3 whole allspice, salt and pepper to taste; stew the tomato if fresh 20 minutes, with the spices; if already cooked, thoroughly heat; rub through a wire sieve (the sieve should be fine enough to hold the seeds); add sugar, salt, pepper and lastly the flour and butter rubbed to a cream together; boil up hard for a moment. stirring all the time, and serve.

TOMATO SAUCE NO. II.

To 1 qt. tomato stock add 6 or 8 whole cloves and 1 moderate sized onion sliced; let boil slowly ½ hour; then strain; add good

sized piece of butter, rubbed into enough flour to thicken, adding salt and pepper to taste. Mrs. N. C. Allen.

WHITE SAUCE (See Cream Sauce).

WORCESTERSHIRE SAUCE.

A patent preparation sold by grocers.

POULTRY AND GAME

Mrs. L. G. Noyes

Poultry includes all domestic birds suitable for food, except pigeon and squab, examples:—Chicken, fowl, turkey, duck, goose, etc. Game includes such birds and animals suitable for food as are pursued and taken in field and forest; examples:—quail, partridge, wild duck, plover, deer, etc. The flesh of game, with the exception of wild duck and wild geese is tender and contains less fat than poultry and is of fine flavor. Game meat is of dark color, partridge and quail being exceptions, and is usually cooked rare.

The great secret of cooking game is constant basting, it should be under done, red in the middle, full of gravy, but not raw.

BOILED FOWL.

Dress, clean and truss a fowl; tie in a piece of cheesecloth, otherwise scum will settle on skin and discolor it; place in kettle half surrounded with boiling water; cover; cook slowly until tender, turning occasionally; add salt the last hour of cooking; serve with egg, oyster or celery sauce.

ROAST CHICKEN.

When the chicken is nicely dressed fill it with a dressing made as follows: Take enough stale bread to fill the chicken and cut in very fine pieces; then put in a spider with 2 tablespoons of butter and brown slightly; when cool enough not to cook the egg, mix 3 eggs and enough milk to moisten nicely; pepper and salt to taste, and for those who desire it, sage is an improvement; put in the oven and roast until tender; baste often. Mrs. D. D. Reed.

BROILED CHICKEN.

Dress for broiling; sprinkle with salt and pepper and place in a well greased broiler; broil 20 minutes on a clear fire, turning so that all parts may be equally browned. The flesh side must be exposed to the fire the greater part of the time, as the skin side will brown quickly. Chickens are so apt to burn while broiling that many prefer to partially cook in oven; place chicken in dripping-pan, skin side down; sprinkle with salt and pepper; dot over with butter; bake 15 minutes in hot oven; then broil to finish cooking.

MARYLAND CHICKEN.

Dress, clean and cut up chicken; sprinkle with salt and pepper; dip in flour, egg and crumbs; place in a well greased dripping-pan

and bake 20 minutes in a hot oven; basting often after first 5 minutes of cooking with ⅓ cup melted butter; serve with cream and mushroom sauce. Miss Farmer.

PRESSED CHICKEN.

An old chicken may be used for this. Place over a moderate fire and simmer gently until the meat falls from the bones; add 1 teaspoon salt when about half done. When done take the meat from the bones and cut into small pieces; put the skin and bones back into kettle and boil until the liquor is reduced to 1½ pts.; then strain and season to taste with salt and pepper; mix this with the chicken; pour the whole into a mould and stand in a cold place over night. A light weight may be placed on top to press it together. Mrs. Rorer.

NOTE—1 pound veal to 6 pounds chicken will insure a compact loaf.

CHICKEN TERRAPIN.

Melt 3 tablespoons butter, 2 tablespoons flour, ¼ teaspoon salt, a little pepper; add gradually 1 cup sweet milk; stir until it thickens; then add 1½ cup cooked chicken, cut fine, the yolks of 2 hard-boiled eggs also cut fine, the whites cut in ¼ inch pieces; cook 2 minutes longer and serve on toast. E. Detlefs.

CHICKEN SMOTHERED IN MUSHROOMS.

Split 2 well grown, tender fowls down the back; place them breast upwards in a dripping pan; pour over them a large cupful of boiling water in which has been melted 2 tablespoons butter; cover closely and roast in a steady oven until they are tender all through and a light, even brown, about 1 hour is required; baste at least every 10 minutes; the two last times with clear butter; dish; keep hot while you make the gravy; use browned flour to thicken it and add 1 small can mushrooms, cut up, each in three pieces; pour over the fowls and serve. Mrs. Mark Jamieson.

CHICKEN a la PROVIDENCE.

Prepare and boil a chicken following recipe for boiled fowl. The liquor should be reduced to 2 cups and used for making sauce with 2 tablespoons each butter and flour, cooked together; add to sauce ½ cup each of cooked carrots (cut in small pieces) and green peas, 1 teaspoon lemon juice, 2 eggs, salt and pepper; place chicken on hot platter; surround with sauce. Mrs. L. G. Noyes.

CAPONS.

A caponed chicken is drawn, cleaned and singed in the same way as a common chicken. It may be roasted or boiled or stuffed with truffles, according to the recipes given for turkey. A capon thus prepared makes a very recherche dish.

CRANBERRY DUMPLINGS.

1 qt. cranberries, 1 pt. sugar, 1 pt. water. When berries come to a boil add the dumplings boil 20 minutes without uncovering.

DUMPLINGS.

1 pt. flour, 2 teaspoons baking powder, ½ teaspoon salt, 1 cup milk; drop 1 tablespoon in a place on top of berries. Serve with chicken or turkey. Mrs. G. B. Nesmith.

CREAMED CHICKEN.

If year-old fowls, steam until tender, using the liquid for basting; cut up the chicken, using only choice pieces, or if used, bone and fill the backs with the bits of meat; bone the first joint, if used; lay all into a dripping pan and cover enough to keep it from browning; make an uncooked sauce of flour, water and butter, seasoned highly, the thickness of cream, and baste the chicken until tender; then sprinkle thickly with flour and let it brown, turning the pieces over in the sauce so that both sides will be nicely browned. 10 minutes before serving, pour in as much cream as will make the gravy the right thickness and keep turning the chicken in the gravy until ready to serve; after taking up the chicken, if the gravy is thick, thin with cream or water and strain, after cooking it up well. Serve the gravy separately.

Mrs. B. W. Rogers.

CREAMED CHICKEN.

Two 3-pound chickens or one 4-pound, 1 can mushrooms; boil chicken and pick up as for salad; blend 4 large tablespoons butter with 5 even tablespoons flour; heat 1 qt. cream; add hot cream to butter and flour; stir until thickened; season with salt and pepper to taste; cook sauce and add to chicken and mushrooms; put into dish to bake and cover the top with bread crumbs and bits of butter; bake 30 minutes; serve in timbales, with a teaspoon of whipped cream on top when served. Mrs. C. E. Bell.

CREAMED (COLD) CHICKEN (See Chafing Dish).

CHICKEN PIE.

Cook chicken, having 4 cups broth; to broth add 3 tablespoons butter, 3 tablespoons flour and a little pepper; reserve some of gravy for gravy dish, putting remainder over chicken.

CRUST.

2¼ cups flour, ½ teaspoon salt, 2 teaspoons baking powder, 2 tablespoons butter; rub butter lightly into the flour; 1 egg well beaten, in which you add 1 cup milk; then add to flour, either drop in or roll out and put in pan. Will bake in about ½ hour.

Mrs. James Roy.

CHICKEN PIE.

Boil 2 medium sized chickens; season well with butter, pepper and salt; cut in small pieces and place in a 4 qt. pan; then add 1 qt. sweet cream; cover with a crust made the same as for baking powder biscuit, only mixed with cream, instead of milk; if sour cream is taken use 1 teaspoon soda instead of baking powder; salt crust a little; bake ¾ of an hour. Mrs. F. H. Rockwell.

CHICKEN GUMBO.

2 boxes of gumbo cut up, 6 hard crabs, boiled and picked, 1 chicken and 1 slice ham, (both cut in pieces), 3 ears corn cut off, 3 tomatoes, peeled, 3 onions. Boil three hours slowly. Gumbo is to be sliced up small and put in 1 hour before serving; cook in porcelain pot to prevent it turning black.

Mrs. G. M. Tybout.

CHICKEN en CASSEROLE.

1 chicken, 1 carrot, 1 qt. boiling water or stock, 1 teaspoon salt, 1 small onion, 1 saltspoon pepper; cut vegetables and place in casserole with chicken on top; add water or stock and bake uncovered in a hot oven for ½ hour; when chicken is nicely browned, add salt; cover the dish and bake slowly for 1 hour longer.

Rabbits, hares and all so-called inferior pieces of meat may be cooked en casserole the same as chicken.

CHICKEN (FRICASSEED).

Joint the chicken; put in kettle of boiling water (enough to nearly cover); boil rapidly for 5 minutes; then gently until tender. A "spring chicken" will cook in from 1 to 2 hours, a fowl may require more than 3 hours; season with salt, pepper and butter the last ½ hour. Just before serving, add hot milk or cream, and thicken with flour and milk made into smooth paste; cover a platter with hot baking powder biscuit; split in two; pour over the chicken and serve.

CHICKEN (FRIED).

Cut chicken as for a fricassee; dredge each piece with salt, pepper and flour; fry slowly in bacon drippings or butter. If young, it will fry in ¾ of an hour. Mrs. Rorer.

CHICKEN HASH.

A few green peppers, same of onions, chopped fine; brown in a little butter, a teaspoon flour, cup of cream, a little salt, breast of 1 chicken, chopped fine, and add to above. Put in baking dish; sprinkle with bread crumbs and brown. Mrs. Messerly.

SCALLOPED CHICKEN.

1 chicken, 1 can mushrooms, 3 or 4 sweetbreads cut into small pieces; mix until quite soft with white sauce; season with salt and pepper, Worcestershire sauce and a little onion; cover with bread crumbs; drop bits of butter over the top and brown in the oven.

White Sauce.

1 pt. milk, 3 tablespoons flour, 1 tablespoon butter; when the sauce is thick enough break an egg into it and mix thoroughly.

Mrs. J. B. Morgan.

DUCKS.

Ducks to be good must be young and fat, the lower part of the legs and webbing of the feet soft, the under bill, if the duck is young, will break easily.

ROAST DUCK.

Prepare the same as roast chicken and make a stuffing from 1 cup bread crumbs, 1 teaspoon sage, 1 small onion cut fine, 1 large tablespoon butter, 1 teaspoon salt, ¼ teaspoon pepper; serve with green peas and apple sauce. Ducks may also be stuffed with potato stuffing.

ROAST WILD DUCK.

Place on a rack in dripping pan; sprinkle with salt and pepper and cover breast with 2 very thin slices of fat salt pork; bake 20 to 30 minutes with fat in pan. Wild duck should be stuffed with apples pared and cut in pieces, and 3 small onions to improve flavor of duck; neither apples nor onions are to be served. If a stuffing to be eaeten is desired, cover pieces of dry bread with boiling water, as soon as bread has absorbed water; press out water; season bread with salt and pepper, melted butter and finely chopped onion.

RED HEAD DUCK ROASTED.

In drawing the birds, cut a lengthwise slit over the crop; after the windpipe and appendages have been removed and the duck carefully washed and wiped with salt water, pass the head through this opening into the duck and pull it through the opening made in drawing between the drumsticks; skewer the head in place, salt, if desired, set in a very hot oven and let cook from 18 minutes, for very rare, to 40 minutes for well done; baste two or more times with butter melted in hot water. B. C. S. M.

ROAST GOOSE.

The goose should not be more than 8 months old; the fatter the more tender and juicy the meat. A goose 4 months old is the choicest; kill at least 24 hours before cooking; cut the neck close to the back; beat the breastbone flat with the rolling pin; tie the

wings and legs securely and stuff with the following mixture: 3 pts. bread crumbs, 6 ounces butter or part butter and part salt pork, 2 chopped onions, 1 teaspoon each of sage, black pepper and salt. Do not stuff very full, and stick openings firmly together to keep flavor in and fat out. If the goose is not fat, lard it with salt pork, or tie a slice on the breast; place in a baking-pan with a little water and baste frequently with salt and water (some add onion and vinegar); turn often so that the sides and back may all be nicely browned; when nearly done baste with butter and a little flour; bake 2 hours, or more, if old; when done take from the pan; pour off the fat, and to the brown gravy left add the chopped giblets which have previously been stewed till tender, together with the water they have been boiled in; thicken with a little flour and butter rubbed together; bring to a boil and serve with currant jelly; apple sauce is a proper accompaniment to roast goose. Mrs. J. H. S.

POTATO STUFFING.

2 cups hot mashed potatoes, 1¼ cups soft stale bread crumbs, ¼ cup finely chopped salt pork, 1 finely chopped onion, ⅓ cup butter, 1 egg, 1½ teaspoons salt, 1 teaspoon sage; add pork and onion last. Miss Farmer.

GOOSE STUFFED WITH SAUERKRAUT.

Fill goose with sauerkraut; sew it up; place in a large kettle; cover with about 2 qts. sauerkraut; cover the whole with boiling water and cook 3 hours; at the end of this time take out the goose; place in baking pan; baste with melted butter; dredge the breast thickly with flour; put it in a quick oven until a nice brown (about 1 hour); serve in a bed of the boiled sauerkraut.

BROILED GROUSE.

Split down the back and lard the breast; season inside and out with salt and pepper; place in a pan and cover closely with another pan inverted; place in oven and allow to remain 20 minutes, after which place on broiler and brown; allow a good sized piece of butter for each bird; melt in pan which came from oven, and pour over birds. Mrs. A. D. Wood.

GROUSE LARDED.

Lard breast and insert 2 lardoons in each leg; truss and place on trivet in shallow pan; rub with salt; brush over with melted butter; dredge with flour and surround with trimmings of fat salt pork; bake ½ hour in a hot oven, basting 3 or 4 times; serve on hot buttered toast. Mrs. L. G. Noyes.

GROUSE AND CHESTNUT STUFFING.

Stuff with a chestnut stuffing; lard the breast and legs; cover with pieces of salt pork and bake ¾ of an hour in hot oven.

Mrs. L. G. Noyes.

SQUABS.

Squabs are at their best when the flesh is pinkish and the birds short and fat, with soft legs and feet. When the flesh turns dark, they are squabs no longer. Young pigeons are good eating; broiling is the most popular method of cooking squabs.

HOT PIGEON PIE.

Bone the pigeons and brown them in hot butter; make a stew of them. When the birds are tender, pour the stew into a deep pan lined with pie paste; cover with a sheet of pie paste in which a few holes have been cut in the center; bake 30 minutes.

BROILED PIGEONS.

Split the birds down the back; lard with small strips of fat pork; place on a broiler and broil over a moderate fire for ¾ of an hour; serve on hot buttered toast.

ROAST QUAIL.

Dress and truss each bird; dust with salt, pepper and flour and place on a slice of bread in a roasting pan; cover each one with a thin slice of salt pork and cook in a hot oven about 20 minutes; garnish with toast points and serve with Brown Sweetbread Sauce. To 1½ cups of rich, brown sauce, add ½ sweetbread cut in pieces.

BROILED QUAIL.

Split down the back; lard the breast and broil the same as woodcock.

PANNED RABBIT.

Clean and cut into halves as in Fricassee of Rabbit; place in a baking pan; spread lavishly with butter; dust with salt and pepper and bake in a quick oven 1 hour, basting every 10 minutes.

Mrs. Rorer.

SQUIRRELS.

Squirrels may be fricasseed, broiled and panned precisely the same as rabbits.

BELGIAN HARE a la MARYLAND.

Separate at joints; sprinkle with salt and pepper; roll in flour egg and bread crumbs; dispose in a well oiled dripping pan; bake in hot oven about ½ hour; baste frequently after the first five minutes with bacon fat.

FRICASSEE OF RABBIT.

Dress the rabbit; wipe well inside and out with a wet cloth; then dry; cut down, splitting it into halves; then cut each into 4 pieces; finish the same as Fricassee of Chicken.

YOUNG HEN TURKEY.

Young hen turkeys are best for roasting; the legs should be black, the skin white, the breast broad and fat, and the shorter the neck the better. In the legs of fowls are ten or more tough tendons, which in cooking, particularly in roasting, become hard and bony. In turkeys these tendons are especially large and objectionable, but if these be drawn and the leg skewered close to the body, to avoid drying, the drumstick becomes almost equal in tenderness and delicacy to the second joint, a thing greatly to be desired by all those who enjoy the rich, dark meat of the fowl.

ROAST TURKEY WITH GIBLET SAUCE.

Clean and prepare exactly the same as Roast Chicken, using double the amount of stuffing and roasting 15 minutes to every pound.

GIBLET SAUCE.

Pour off liquid in pan in which turkey has been roasted; from liquid skim off 6 tablespoons; return fat to pan and brown with 6 tablespoons flour; pour on gradually 3 cups stock in which giblets have been cooked; add giblets finely chopped; cook 5 minutes.

ROAST TURKEY WITH OYSTER STUFFING.

For a turkey weighing from 8 to 10 pounds, allow one loaf of stale bakers' bread, 1 qt. oysters, 1 lemon, 2 roots celery and ¼ pound butter. It is taken for granted that the turkey is thoroughly cleaned and wiped dry before putting the stuffing in; crumble bread until very fine; season with pepper and salt; drain oysters, setting the liquor aside; now take a very sharp knife and peel off the outer rind of the lemon, being careful not to have any of the bitter and tough white skin left on; cut the peel in very small bits; chop the white part of the celery very fine, adding butter and juice of lemon; stir until thoroughly mixed; then proceed to stuff body and crop. A turkey of the size spoken of requires at least 2 hours baking, and should be basted frequently; the liquor of the oysters should be put in the pan when the pan is first set in the oven and this is to be used in basting. The giblets should be chopped fine and cooked in a basin on the top of the stove and when the gravy is made, add them to it. Mrs. Fred Sill.

CHESTNUT STUFFING.

3 cups French chestnuts, ½ cup butter, 1 teaspoon salt, ⅛ teaspoon pepper, ¼ cup cream, 1 cup cracker crumbs; shell and blanch chestnuts; cook in boiling salted water until soft; drain and mash, using a potato ricer; add butter, salt, pepper, cream and cracker crumbs.

TURKEY DRESSING.

2 loaves stale bakers' bread; cut in slices and toasted and buttered well; then moisten slightly with boiling water; then chop fine; add pepper, salt and poultry seasoning, and 2 teaspoons baking powder and 2 eggs last. Mrs. C. H. Meacham.

WILD TURKEY.

Make a stuffing from 2 cups stale bread, ¼ pound salt pork, chopped fine, 1 teaspoon salt, ¼ teaspoon pepper; mix well together; stuff the body of the bird; truss; place in baking pan; cover the breast with thin slices of fat pork; put ½ cup water in pan and bake in a quick oven 15 minutes to every pound; after one hour, cool the oven slightly; put 1 teaspoon salt in the pan, and baste with melted butter every 10 minutes at first, afterwards with its own gravy. Mrs. Rorer.

SADDLE OF VENISON.

Wipe the venison well with a towel dipped in warm water; lard thickly with salt pork; place on a rack in dripping pan and roast in hot oven 15 minutes to every pound, basting every 10 minutes at first with melted butter and aftterwards with its own drippings; when half done, season with 1 teaspoon salt and a few dashes of black pepper; add 2 tablespoons flour to the fat in the pan in which it was roasted; stir until brown; add 1 pt. good stock; stir constantly until it boils; take from fire; add salt and pepper to taste, and 1 tablespoon currant jelly and water cress; cover with buttered paper while roasting to prevent juice drying out. The shoulder may be roasted the same way.

VENISON STEAKS.

May be broiled and served the same as beefsteak with a simple dressing of salt, pepper and butter. Venison should always be cooked rare.

BROILED WOODCOCK.

Split down the back; lard the breast with fat salt pork and broil; have ready small pieces of buttered toast; lay each bird on a piece of toast, breast side down, and season with salt, pepper and bits of butter, just breaking the bone a little so seasoning will penetrate; then turn over and season top with salt, pepper and butter; set in oven a moment before serving; serve currant jelly with woodcock. Mrs. A. D. Wood.

ROAST WOODCOCK.

Split down the back; lard the breast with fat, salt pork; place birds in baking pan with a square of toasted bread under each bird; put them in hot oven; roast 35 minutes, basting every 5 minutes,

the first time with melted butter and afterwards with the gravy in the pan. Mrs. L. G. Noyes.

REED BIRDS.

May be prepared same as wood cock, broiled or roasted 15 minutes.

EGGS

Mrs. Ralph Stone

"There is a best way of doing everything, even if it be to boil an egg."—Emerson.

BAKED EGGS.

Butter a baking dish and line with bread crumbs; break in the required number of eggs; cover with grated cheese or not as preferred; season with butter, pepper and salt; cover with bread crumbs and place in hot oven until whites are "set."

Mrs. John Siegfried.

BAKED EGGS.

Butter a deep plate thoroughly; add a little salt and pepper; break in the eggs and immerse them with sweet cream; put into the oven and bake 5 minutes or till the egg is "set." Ready for the table. Mrs. W. V. Hazeltine.

BOILED EGGS.

Put them in cold water and when it has boiled the eggs will be done, the whites being soft and digestible, as they are not when put on in boiling water. Jennie Halliday.

SOFT BOILED EGGS NO. II.

Place the eggs in boiling water, 1 qt. for 3 eggs; remove from the stove and let stand covered from 7 to 10 minutes.

Mrs. Richards.

EGG BALLS.

Boil any number of eggs you wish 10 minutes; drop in cold water; when cold, peel and cut egg in two, lengthwise; remove yolks and stir to a paste; stir in thoroughly the white of 1 egg; season with pepper and salt; stir again; form into balls the size and shape of a walnut; roll in flour and fry brown in hot butter; then place 1 ball in each half of white.

BEAUREGARDE EGGS.

Make cream dressing as for creamed chicken; chop white of 6 hard boiled eggs and add to dressing. Have ready 4 slices of toast, which should be covered with this dressing. Put yolks of eggs through potato ricer and place on top of each slice. A little chopped parsley adds to the appearance of this dish.

Mrs. C. W. Jamieson.

BAKED EGGS WITH CHEESE.

Make a pint of white sauce from 2 tablespoons each of butter and flour and 2 cups of milk, and while it is scalding hot, stir into

it a heaping tablespoon of grated cheese. Have ready 6 hard boiled eggs, coarsely chopped; put these into the sauce; season with salt and pepper to taste; let all become hot and turn into a baking dish. Over the top sprinkle fine bread crumbs and another tablespoon of grated cheese, and brown in the oven.

Mrs. E. R. Allen.

EGGS CURRIED (See Chafing Dish).

EGGS WITH CHEESE.

For 5 eggs use 2 tablespoons grated cheese, 1 tablespoon butter, salt and pepper to taste; melt the butter; add the eggs; then the cheese, stirring until thick and smooth in a chafing dish.

EGGS BAKED WITH TOMATOES.

Select round tomatoes of uniform size; cut off the stem ends and take out enough of the pulp to leave a space as large as an egg; sprinkle the inside with salt and pepper; drop into each an egg; place the filled tomatoes in a baking dish with a little hot water and bake about 15 minutes or until the eggs are set, and the tomato is a little softened; serve on rounds of bread, browned in butter.

DEVILED EGGS.

Boil as many eggs as are needed for 20 minutes; when cool enough to handle cut in halves lengthwise; extract the yolks and rub these to a paste with a little melted butter, some cayenne pepper (or white pepper, if preferred), a little salt, and just a dash of vinegar; fill the whites with this and serve on a platter garnished with parsley. Mrs. D. L. Gerould.

DEVILED EGGS.

Boil 6 eggs 20 minutes; put into cold water; peel, cut in halves, slicing a little off one end so that the egg will stand up; remove the yolks; rub them to a smooth paste with a little melted butter, cayenne pepper, mustard and vinegar, with which fill the hollow in the whites; serve in bed of white cabbage, sliced, or use as a garnish for meats. Jennie Halliday.

EGG FONDUE.

6 eggs, 2 heaping tablespoons of parmesan cheese, ¼ teaspoon salt, 1 dash cayenne; beat the eggs with a fork until light; add the salt, pepper and cheese; put a tablespoon butter in a frying pan, when hot turn in eggs and stir until thoroughly cooked and smooth; serve on squares of buttered toast.

KENTUCKY EGGS.

Bring ½ pt. new milk to a boil and stir into it 6 eggs, not beaten; cook slowly 2 minutes, stirring ocsasionally, salt to taste, dot with butter and serve on dry toast. Household.

EGGS FOR LUNCHEON.

Boil some eggs 20 minutes; cut in halves and lay on a platter; prepare a drawn butter gravy or cream sauce and pour over the eggs. Mrs. D. L. Gerould.

OMELET.

6 eggs, 1 tablespoon flour, 1 cup milk, a pinch salt, beat the whites and yolks separately; mix the flour, milk and salt; add the yolks; add beaten whites; have buttered spider very hot; put in; bake in a quick oven 5 minutes. Mrs. Hoffman.

HAM OMELET.

Make the same as plain omelet, and as soon as it begins to thicken, sprinkle over it 3 tablespoons finely chopped ham; roll and serve.

PLAIN OMELET.

3 eggs well beaten; stir into eggs about 1½ teaspoons flour, beating it smooth; then add a little salt and a large tumbler milk: heat a spider or frying pan; melt in it a little butter to grease it well; pour in the omelet and bake in oven to a nice brown.

Mrs. J. Gleave.

TOMATO OMELET.

Have ready as much tomato as would be required for the meal; cook well and rub through a colander; season with butter, salt and pepper, a tablespoon white sugar; make a nice omelet of 5 eggs, 1 cup milk; make in 2 rolls; lay on a platter and pour the tomato over it; send to the table hot. Mrs. E. Rogers.

POACHED EGGS.

Nearly fill frying pan with boiling water; add a little salt and vinegar; break eggs, 1 at a time, into wet saucer; slip from this upon surface of water; cook slowly 3 minutes; take up with perforated skimmer; lay carefully upon buttered toast and serve immediately.

PICKLED EGGS.

Boil the eggs very hard; when cool cut in halves, lengthwise; sprinkle them plentifully with vinegar, to which has been added a little melted butter, pepper and salt. Jennie Halliday.

POACHED EGGS WITH MUSHROOMS.

Take 1 can mushrooms; place in a sauce pan with a tablespoon butter; season with a teaspoon salt and pinch of white pepper; add 2 drops lemon juice; cook 10 minutes; then thicken the sauce and prepare 10 poached eggs; pour the sauce on a platter; arrange the eggs around the dish; put the mushrooms in center and serve hot with toast.

SPANISH EGGS.

Cover the bottom of an earthen baking dish with well seasoned tomato puree; arrange on it poached eggs, leaving space to show red color; lay between the eggs whole small sausages already cooked, or sausages cut in inch lengths; place a bit of butter on each egg and set dish in the oven to heat it only.

STUFFED EGGS IN A NEST.

Cut hard-boiled eggs in halves, lengthwise; remove yolks and put whites aside; mash yolks and add half the amount of chopped ham and enough melted butter or cream sauce to make of consistency to shape; make in balls size of original yolks and re-fill whites. Form remainder of mixture into a nest and pour over 1 cup white sauce (see Meat Sauces). Sprinkle with crumbs and bake until crumbs are brown. Miss Kopf.

SCRAMBLED EGGS.

Beat 5 eggs slightly with silver fork; add ½ teaspoon salt, ⅛ teaspoon pepper, ½ cup milk; heat omelet pan; put in 2 tablespoons butter, and when melted turn in mixture; cook until of creamy consistency, stirring and scraping from bottom of pan.

SCRAMBLED EGGS WITH TOMATO.

Peel a large, firm tomato and chop it up small, with a bit of onion; put into a hot sauce pan with plenty of fresh butter; season to taste; stir until onion and tomato are thoroughly cooked; then pour in 4 well beaten eggs and stir quickly until the eggs are nearly set; serve on hot dish.

EGGS AND TOAST.

Make slices of milk toast and arrange on platter; use recipe for scrambled eggs, having eggs slightly underdone; pour eggs over toast; sprinkle with 4 tablespoons grated cheese; put in oven to melt cheese and finish cooking eggs.

EGGS ON TOAST.

Toast several slices of bread; poach the number of eggs required; butter the toast; lay eggs nicely over the top; moisten the toast with salted water in which the eggs are poached; serve hot.

TO PRESERVE EGGS IN SALT AND LIME.

To 1 pt. salt, add 1 pt. air-slacked lime; pour over it 3 gallons boiling water. When cold, pour off from dregs; place eggs in jar or tub on small end and cover with the lime. Have used successfully for years. Mrs. J. A. Hawkes.

TO PRESERVE EGGS IN LIQUID GLASS.

To 16 qts. water, add 1 qt. liquid glass (some people prefer proportion 1 to 8). Boil the water and cool it before adding the

liquid glass. Do not wash the eggs. The eggs must be covered with the liquid. One-half this quantity of liquid covers 9 dozen eggs. Miss Alden.

VEGETABLES

Mrs. J. W. Kitchen

Many green vegetables contain materials physiologically suited to our needs; better by far take iron as contained in vegetable foods than from a bottle. People who cut from their diet the succulent vegetables are continually taking drugs to bring about the necessary natural conditions which might always be produced by the judicious and regular use of green vegetables.

Mrs. Rorer says: "All vegetables should be put over the fire to cook in actually boiling water. Green or top ground vegetables should have a teaspoonful of salt to each quart of water. Underground vegetables should be salted after they are tender."

Mrs. Farmer, of the Boston Cooking School, says all vegetables should be cooked in boiling salted water, except peas and beans, which should be salted the last half hour. When noted teachers thus disagree the modern cook may decide for herself and use salted or unsalted boiling water for cooking vegetables as "experience, the dear teacher," may dictate.

ARTICHOKES.

After washing well, soak in cold water ½ hour; boil in plenty of water with a little salt 1½ hours; drain and serve with melted butter or slice into a dish and pour over vinegar.

Mrs. A. Ruhlman.

CREAMED ASPARAGUS.

Use only the brittle part of the stalks; wash and remove scales; cook in boiling salted water 20 minutes or until tender, the heads will cook first, so pierce the stalk to see if tender; drain and place in a hot dish or on buttered toast and pour over cream or a sauce made as follows:

Cream Sauce.

Place in stew pan 1 tablespoon butter, 1 tablespoon flour; blend together over the fire; add 1 cup milk; stir until thick and smooth; season with salt and pepper. Mrs. J. W. Kitchen.

BAKED ASPARAGUS.

Prepare as for creamed asparagus; when boiled tender, place stalks in buttered baking dish; pour over the creamed dressing; sprinkle lightly with bread crumbs and put in oven for 20 minutes.

FRIED APPLES.

Wipe and halve 4 tart red apples; remove core; place in a hot skillet 1 tablespoon butter, ½ cup boiling water and ½ cup sugar;

cover and let simmer for 10 minutes; remove cover and brown on both sides. Mrs. W. A. Mitchell.

FRIED APPLES II.

Pare, core and cut in halves good, tart apples; lay in spider with a piece of butter the size of a walnut; sprinkle over them ½ cup sugar; place in oven and fry until tender and nicely browned. When dishing, slip a knife under each one and slide onto platter; serve hot. Mrs. G. P. Orr.

A GOOD BOILED DINNER.

4 hours before serving put meat in kettle of boiling water, (enough to little more than cover). When it boils skim carefully; then let boil slowly. 1 hour before serving, add cabbage cut in quarters and turnips in slices, ½ hour later add whole potatoes. If corned beef is used no salt will be required; if fresh meat is preferred, season with salt and pepper when adding vegetables.

AN OVEN DINNER.

Into a warmed butter crock or casserole, place a layer of string beans or other fresh vegetable in its season; then a layer of potatoes; let get hot and add a hot slice veal or beef steak, prepared as for "Steamed Veal" or "Round Steak en Casserole." Season each layer with salt and pepper; cover closely with an inverted crock or casserole cover; cook in a very slow oven 1 hour. 20 minutes before serving drop in dumplings (see Veal Pot Pie).

Mrs. R. H. Adams.

N. B.—Serve with above any baked dessert.

BAKED PORK AND BEANS.

1 pt. beans soaked over night; put over fire and boil until softened; pour off water and add fresh from the teakettle; take 2 or 3 tablespoons molasses and a small piece of pork which has been standing in boiling water; bake in same kettle without cover until done (about 5 hours); always add boiling water as needed while cooking. Mrs. J. O. Parmlee.

BOSTON BAKED BEANS I.

Allow to every qt. of small white soup beans 1 pound of pickled pork; soak beans over night in cold water; in morning wash them well in a colander; put them on to boil in cold water; at the first boil drain the water off and cover them with fresh boiling water; score the rind of the pork and put it in with the beans; simmer the beans gently until the skin cracks; take out the pork and drain; put beans into a bean pot (an earthen pot or pipkin with a cover), almost bury the pork in the center of the beans; add 1 teaspoon salt to 1 pt. of the water in which the beans were boiled; pour

this into the pot and sprinkle with pepper; pour over the top of the beans 1 large spoon of molasses; put on the lid; then bake in a very moderate oven for 6 or 8 hours. Mrs. Rorer.

BOSTON BAKED BEANS II.

Same as above except the addition of 1 teaspoon of mustard to 3 tablespoons of molasses poured over the top. Claimed by some to be more digestible. Mrs. Kitchen.

STRING BEANS.

Remove strings and cut in pieces 1 inch long; cook in boiling water until tender; drain and pour over cream or a cream sauce; season with butter, pepper and salt.

STRING BEANS, (GERMAN STYLE).

Wash and string beans; put in bottom of kettle 3 tablespoons butter; cut into the butter 1 small onion or ½ of a large one and let cook a few minutes, stirring constantly; add beans and pour over boiling water; cook slowly until nearly dry; season with salt and pepper to taste; diced bacon is sometimes used in place of butter, when preferred. Mrs. R. Reese.

LIMA BEANS.

Soak 1 pound of lima beans one hour; cook slowly 2 hours, adding more water if necessary; season with salt, pepper and tablespoon of butter. Mrs. R. H. Hall.

BEETS.

Growing beets will cook in 1 hour, but in the winter, beets should boil steadily 2 or 3 hours; when thoroughly done, peel and chop fine (or slice); put in hot dish and add 1 teaspoon sugar, 3 tablespoons vinegar, a lump of butter, salt and pepper to taste. Mrs. O. T. S.

BEET RELISH.

2 cups boiled beets cut in cubes, while hot mix with 2 tablespoons butter; season and pour over ½ cup vinegar and ½ cup cream; serve warm on a lettuce leaf. Lizzie Anna.

BEET GREENS.

Do not separate the tops from the roots; wash carefully, examining every leaf; cook in boiling salted water until tender; drain in colander; remove skin from roots; cut coarsely; place in hot dish; add salt, pepper and butter size of a walnut; garnish with hard boiled eggs; serve with vinegar. B. T. K.

BRUSSELS SPROUTS.

1 qt. sprouts, 1 teaspoon salt, ½ gallon water. Pick off all the dead leaves from sprouts; put them in cold water; let stand for 20

minutes; then place in boiling water; add salt and boil for 20 minutes, or until tender; drain in colander; add drawn butter and serve hot. Mrs. Ralph Stone.

BOILED CABBAGE.

Cut off outside leaves; cut in quarters and remove stalk; let stand in cold water for 1 hour; cook in boiling salted water from 1 to 2 hours; drain and serve or chop and season with salt, pepper and butter. (Many cooks add a small piece of salt or fresh pork or pork drippings to the kettle when boiling).

CREAMED CABBAGE.

Chop cabbage; boil in salted water until tender; add cream, butter, pepper and salt.

CREAM CABBAGE, (WILTED).

1 cup sour cream, 2 tablespoons sugar, 2 eggs, a little vinegar; scald the cream and eggs together and add vinegar to taste; chop or slice the cabbage; sprinkle with salt and pepper and wilt in the oven; then squeeze out the liquor from the cabbage and cover with the dressing. Mrs. D. L. Gerould.

COLD SLAW I.

Select solid head of cabbage; slice very thin and place in cold water till crisp; dry in a towel and sprinkle sugar, (salt and pepper if desired) and pour over ¼ cup vinegar; toss with a fork and serve.

COLD SLAW II.

Cut cabbage very fine; season with pepper, salt and sugar; add vinegar enough to moisten all the cabbage and pour off any which may settle in the bottom of the dish; add enough whipped cream to dress it nicely; toss with a fork and serve. Mrs. J. Roy.

COLD SLAW III.

Cut the cabbage very fine, salt and pepper to taste; take 1 cup of vinegar, scant cup of sugar and butter size of a walnut; boil a minute and add yolk of 1 large egg or 2 small ones beaten with ½ cup cream; boil up once and pour over the cabbage while hot.
Mrs. M. E. Richards.

Same as above with the addition of 1 teaspoon mustard.
Mrs. Whitcomb.

FRIED CABBAGE.

Slice the cabbage fine; put in spider with enough water to cover and 2 tablespoons pork grease; salt and pepper to taste; let the water all boil out and fry in the grease until a nice brown. Just before serving, add vinegar to taste, if desired.
Mrs. Jane Allen.

A NICE WAY TO COOK CABBAGE.

After cooking the cabbage in salt water until tender, make a dressing as follows: Take a piece of butter the size of an egg, ½ cup vinegar, a teaspoon mustard, a teaspoon sugar; when boiled, stir in 1 well beaten egg; pour over cabbage and boil up; add 3 tablespoons of cream before taking from the fire.

SCALLOPED CABBAGE.

1 qt. chopped cabbage; boil 20 minutes; butter a baking pan and alternate layers of bread crumbs and cabbage; season with pepper and salt and pour over cream sauce or cream; bake 20 minutes.

LADIES' CABBAGE.

Boil a firm, white cabbage 15 minutes; change the water for more from the teakettle; when tender drain and set aside until cold; chop fine and add 2 beaten eggs, a teaspoon butter, 3 tablespoons rich milk or cream; stir all well together and bake in a buttered pudding dish until brown; serve hot.

Mrs. Willis Cowan.

STEWED CARROTS.

Scrape and boil until perfectly tender; then chop fine; season with salt, pepper and butter; just before taking up, pour over 1 cup of cream or milk and let come to a boil.

Mrs. T. W. McNett.

FRIED CARROTS.

Boil until tender and chop; take ½ pound cold meat (ham is best) and 1 onion; chop up together fine; mix with the carrots; roll into balls; dip in eggs and fry in butter until a nice brown.

Mrs. A. Ruhlman.

FRIED CARROTS II.

Slice lengthwise and boil until tender in salted water; drain and fry in butter until brown.

CREAMED CAULIFLOWER.

Remove leaves; cut off stalk; separate flowerets and soak 30 minutes in cold salted water; cook 30 minutes in salted water; drain and dress with cream; let come to a boil and serve.

Mrs. J. O. Parmlee.

BREADED CAULIFLOWER.

Trim leaves and wash well a good sized cauliflower; put 1 teaspoon salt in 4 qts. boiling water and add ½ cup flour. This will take away nearly all the odor and leave the cauliflower white; boil cauliflower in this ½ hour; drain so that no water is left in it; pass through a colander; soak 1 pt. white bread crumbs in warm milk

squeeze it well and pass through the colander; put in chopping bowl with the cauliflower; add the yolks of 3 raw eggs, 1 tablespoon butter, ½ teaspoon salt and 1 saltspoon pepper; mix well together and finish by adding the whites of 3 eggs beaten very stiff; mix again lightly; butter a quart mould; pour the puree into it; have a sauce pan of boiling water so as to come within ½ inch of top of mould; cook for 40 minutes; remove from water; place a warm plate over top of mould and turn it over.

Cream Sauce.

Put ½ tablespoon butter and ½ tablespoon flour in a sauce pan; stir continually for 3 minutes over fire; then pour in slowly stirring meanwhile ½ pt. boiled milk; season with a saltspoon of salt and ½ saltspoon pepper and cook very slowly for a minute or until smooth; add ½ pt. rich cream and cook 4 minutes; remove from fire; add ½ tablespoon butter; when the butter is melted pour the sauce over the cauliflower. Mrs. A. R. Blood.

BOILED GREEN CORN.

Remove husks and silk; cook 10 or 20 minutes in boiling water and serve or cut from the cob and season with butter and salt. Some cooks leave the inner husks attached during the boiling.

CORN FRITTERS.

1 cup corn, 1 egg beaten, ¼ teaspoon salt, a pinch of pepper, 2 tablespoons flour, 1 tablespoon sweet milk, ⅓ teaspoon baking powder; mix all together and drop by spoonfuls on a well greased griddle of part butter and part lard; fry a delicate brown on both sides. Mrs. I. G. Lacy and Mrs. S. E. Walker.

CORN PUDDING NO. I.

To 1 can chopped corn or same quantity of scored and scraped raw corn; add 2 eggs slightly beaten, 1 tablespoon sugar, 1 teaspoon salt, ⅛ teaspoon pepper, 1½ tablespoons butter and 1 pt. scalded milk; turn into buttered pudding dish and bake slowly 1 hour; cover for the first half hour. Mrs. J. W. Kitchen.

BAKED CORN WITH CHEESE.

Same as corn pudding; cover with grated cheese and fine bread crumbs dotted with bits of butter; bake until brown.

OLD SOUTHERN CORN PUDDING.

1½ dozen ears corn, scored, then scraped from cob; add salt and red pepper to taste, butter size of a small egg and 1 cup thick sweet cream; butter a baking dish and add above mixture; bake in a quick oven. Mrs. W. M. Lindsey.

SMOTHERED CORN.

Cut corn from the cob; put in frying pan with large piece of butter; add salt and pepper; cook 20 minutes, but adding no water, stirring occasionally. The steam will cook it if well covered; when done add a few tablespoons of cream if at hand.

Mrs. Thomas.

CORN FRITTERS.

12 ears of corn scored, 3 eggs, 2 tablespoons flour, ½ teaspoon soda, 3 tablespoons milk, 1 tablespoon butter, pinch of salt; drop on greased pan or griddle and fry. Mrs. F. E. Sill.

CUCUMBERS.

Slice cucumbers into salted water for ½ hour. Just before serving, season with salt, pepper and vinegar, (a few drops of onion juice may be added to the vinegar, or onions may be sliced with the cucumber).

CUCUMBERS AND ONIONS.

2 onions, 4 cucumbers, ¾ cup sour cream, ¼ cup vinegar. Chop onions very fine; pare and slice the cucumbers; sprinkle with salt; cover with ice water and let stand 1 hour; drain; add onions; sprinkle with cayenne and dress with cream and vinegar mixed together. Serve on lettuce leaves.

FRIED CUCUMBERS.

Dip slices of cucumbers into egg and bread crumbs and fry in butter or in hot fat until a nice brown. Mrs. Schermerhorn.

STUFFED CUCUMBERS.

Pare cucumbers; cut in halves; hollow the centers and let stand in cold water 30 minutes; to the part scooped out add bread crumbs, pepper, salt and a grating of nutmeg; put back in the shell and put small pieces of butter on top; place in a dish with a very little water or stock and simmer about 40 minutes or until brown. Another stuffing: ½ cup cucumber, ½ cup nuts, beaten white of 1 egg, salt and pepper.

DANDELIONS.

Carefully look over and wash thoroughly; remove roots; plunge into boiling salted water, (allowing 2 qts. water to a peck of dandelions); cook nearly an hour or until tender; season with salt, pepper and butter; garnish with hard-boiled eggs; serve with vinegar.

FRIED EGG PLANT.

Pare and cut in slices ½ inch thick; season sifted bread crumbs with salt and pepper; dip each slice in beaten egg; roll in crumbs and fry brown. Sarah E. Thomas.

STUFFED EGG PLANT.

Cook egg plant in boiling salted water for 15 minutes, cut off one end and remove the pulp with a spoon; put 2 tablespoons butter in a pan; add 1 cup bread crumbs, ½ tablespoon chopped onion and the pulp (chopped); cook 5 minutes; season with salt and pepper, and if necessary moisten with a little stock or water; cool slightly and add a beaten egg; re-fill egg plant; cover with buttered bread crumbs and bake 30 minutes in a hot oven.

As Taught in Boston Cooking School.

Chopped walnuts or hickory nuts may be added to the stuffing.

EGG PLANT WITH CHEESE.

Alternate layers of sliced egg plant (boiled till tender); cream sauce and grated cheese, having crumbs and cheese on top; bake until brown.

HOMINY AS A VEGETABLE.

The large hominy requires soaking over night and cooking all day and is best when served the following day. When nicely seasoned with salt, pepper and butter it makes a most delicious winter vegetable and the oftener it is warmed over the better it is.

Mrs. Rorer.

LETTUCE (GERMAN).

Wash and arrange in a dish with 1 onion sliced, and sprinkle with salt, pepper and a little sugar; then take ½ cup vinegar and 3 tablespoons sweet cream and pour over. Mrs. A. Ruhlman.

LETTUCE.

Very nice when prepared as Cold Slaw II.

BOILED MACARONI.

Plunge ¾ cup macaroni broken in inch pieces into 2 qts. boiling water with ½ tablespoon salt; boil 20 minutes; drain in colander and pour over cold water to whiten it as well as keep the sections from adhering; re-heat in cream and add salt.

MACARONI AND CHEESE.

Boil macaroni as above; then place layer in buttered pudding dish; sprinkle with grated cheese; repeat; pour over white sauce; cover with buttered crumbs and brown.

MACARONI WITH TOMATO SAUCE.

Same as macaroni and cheese; except in place of white sauce use a tomato sauce.

THE SHELL OF AN EDAM OR PINEAPPLE CHEESE.

After all the cheese has been used fill the shell with boiled macaroni or spaghetti, in cream sauce; stand on a piece of ciled

paper; bake a few minutes in the oven and serve in the shell. There is just enough cheese imparted by the toasting of the shell to give the most agreeable flavor to the macaroni. If care is taken one shell will answer for 3 or 4 bakings. Mrs. Rorer.

STEWED MUSHROOMS.

Wash ½ pound mushrooms; scrape stems and cut in slices; peel caps and break in pieces; plunge all into 3 tablespoons melted butter; cook for 2 minutes; sprinkle with salt and pepper and dredge with flour; add ½ cup hot water or stock; simmer for 5 minutes and serve.

CREAMED MUSHROOMS.

Cook same as stewed mushrooms; instead of adding hot water or stock, add cream or cream sauce; serve on toast.

ONIONS BOILED.

Pare and boil whole about 15 minutes and turn off water; add more hot water, enough to cover and boil down to about 4 or 5 tablespoons; add salt, pepper and butter size of an egg and serve hot; add milk or cream, if desired. Mrs. D. Cowan.

ESCALLOPED ONIONS.

Take 8 or 10 good sized onions; slice and boil tender; lay them in a baking dish, putting bread crumbs, butter in small bits, pepper and salt between each layer until dish is nearly full; cover top with bread crumbs and add 1 cup milk or cream; bake ½ hour, or until brown.

ONIONS au GRATIN.

Same as above. When baked, cover the top with a thick layer of grated cheese and return to the oven until melted and brown.

FRIED ONIONS.

Remove skins and slice; melt 2 tablespoons butter or drippings in skillet; add the sliced onions and ½ cup water; let boil away; then fry until tender, being careful not to burn; season with salt and pepper and serve. B. T. K.

STUFFED ONIONS.

Parboil large onions in enough salted boiling water to cover for 10 minutes; cool and remove centers; mash the centers and mix with them finely chopped cold meat, stale soft bread crumbs and cream or melted butter enough to moisten; season with salt and pepper; fill the onion shells and place in buttered shallow baking pan and bake in a moderate oven until onions are tender.

Mrs. M. A. Bliss.

OYSTER PLANT (SALSIFY).

Wash, scrape and plunge in cold water to prevent discoloration; cut in inch sections and boil until tender in salted water; drain; add cream or cream sauce, salt and pepper.

OYSTER PLANT FRITTERS.

Boil as above until tender; mash; season with salt and pepper; shape into little cakes and fry in butter till brown.

Mrs. D. Cowan.

BOILED PARSNIPS (MASHED).

Wash and scrape; cut in slices lengthwise; boil in salted water mash fine; add a piece of butter size of an egg, salt, pepper and serve. Mrs. A. Ruhlman.

PARSNIP CAKES.

Cook same as above; shape in little cakes and fry brown in butter.

FRIED PARSNIPS.

Wash and scrape; cut in slices lengthwise; boil in salted water 15 minutes; drain and place in a frying pan in butter. (Dip in egg and crumbs if desired) and brown.

PARSNIP CROQUETTES.

Wash and scrape as many parsnips as required; boil in water till tender; drain; mash fine; season with salt, pepper and butter; add a well-beaten egg and 1 tablespoon flour; roll into little cakes and dip in egg and cracker dust and fry in butter.

Mrs. T. W. McNett.

PARSNIP OYSTERS.

Grate 3 large raw parsnips; add 2 beaten eggs, ½ cup sweet milk, salt, pepper, a little butter and flour enough for a thin batter; fry on griddle in butter as pancakes.

Mrs. Ollie McClelland.

PARSNIP STEW.

Cut about ½ pound pork in small pieces; put in a kettle and boil 1 hour; then add potatoes and parsnips cut in little pieces, ⅓ more potatoes than parsnips; boil another hour; keep plenty of water in so that it will not stick to the kettle. A very good dish in the spring when parsnips are fresh. Mrs. G. C. James.

CREAMED PARSNIPS.

Wash, scrape and cut in small sections, discarding the woody centers; boil until tender in salted water; drain and pour over cream or cream sauce; season with salt and pepper and serve.

PEAS.

Shell, wash and let stand in cold water for an hour; cook in boiling water until tender and very little water should remain at this point; season with salt, pepper and butter; add cream or cream sauce if desired.

STUFFED PEPPERS.

Cut a slice from the stem end of nice sweet peppers; remove the seeds and parboil 15 minutes; fill with equal parts of cold chicken or veal and softened bread crumbs; season with onion juice, salt and pepper; cover with buttered bread crumbs and bake 30 minutes; serve on toast with a brown gravy.

As Taught in Boston Cooking School.

OTHER FILLINGS FOR PEPPERS.

Rice and chicken, bread as for turkey stuffing, tomatoes and bread crumbs, creamed cauliflower with cheese, corn pudding, any cold chopped meat with bread crumbs; macaroni and cheese.

POTATOES.

Never buy potatoes of a farmer without being assured they were raised on high ground. Low ground potatoes will not cook up mealy, nor will they become crisp when fried in deep fat.

BAKED POTATOES.

Select potatoes of uniform size; wash with a vegetable brush and remove any bad spots; place in pan of cold water for an hour or two; bake in a moderate oven about 40 minutes or until tender. If the oven is too hot the skin will harden so that the steam from the center cannot escape, making the potato soggy. If the oven is not hot enough the effect will be the same. When done manipulate the potatoes one by one in a napkin to make inside soft and flakey; serve in an uncovered dish.

POTATOES BOILED.

Clean thoroughly or peel very thin, potatoes of uniform size; let stand in cold water an hour or two; place in boiling salted water, (a teaspoon of salt to a quart of water) and boil until tender; drain; place on stove uncovered until dry and serve.

BROWNED POTATOES.

Prepare as for boiled potatoes; boil or steam 15 minutes; then place in dripper where meat is roasting; baste each potato and bake until tender and brown, basting if necessary.

POTATO CAKES.

When sufficient mashed potatoes are left over, before putting them away to cool, make them into little flat cakes and when wanted fry in butter until brown. M. J. D.

CREAMED POTATOES.

Cut cold boiled potatoes in little dice; add them to a white sauce (see Meat Sauces); keep at boiling point for 10 minutes and serve. Mrs. D. Cowan.

POTATO CHIPS.

Pare long potatoes; slice on vegetable slicer into cold water; let stand 2 hours, changing once; take from water and dry between towels; fry in deep fat until brown, keeping in motion with a fork; drain on paper and sprinkle with salt. (Some think it an improvement to immerse the slices in boiling water for 3 minutes; then dry in a towel before frying).

DISKED POTATOES (FRENCH FRIED).

Pare raw potatoes and cut in pieces lengthwise; soak in salt water 1 hour; fry in hot lard until tender and brown; drain on brown paper; sprinkle with salt and serve. Mrs. G. P. Orr.

ESCALLOPED (KENTUCKY) POTATOES.

Pare several raw potatoes and slice thin; place in a dish in layers, sprinkling salt, pepper, a little flour and dots of butter between each layer; add hot milk until it may be seen through top layer; bake 1¼ hours or until potatoes are soft.

ESCALLOPED POTATOES II.

Cut enough cold boiled or baked potatoes into tiny squares to fill a quart baking dish; butter the dish and put in a layer of the potatoes; sprinkle with salt, pepper, bits of parsley; dot with butter and cover with white sauce (see Meat Sauces); repeat until dish is full, omitting white sauce from top layer; dot the top liberally with butter; sprinkle with salt, pepper and crumbs, and pour over a cup of cream; bake 30 or 40 minutes or until a nice brown.

Mrs. J. W. Kitchen.

FRIED POTATOES.

Slice cold-boiled potatoes into hot butter; season with salt and pepper and fry until browned, turning often.

FRIED (RAW) POTATOES.

Put raw potatoes through a meat chopper; put in a skillet 2 tablespoons butter to 2 cups of the potato; when very hot add the potatoes; season with pepper and salt; turn often and cook 20 or 30 minutes until browned through. Mrs. M. A. Bliss.

HASHED BROWNED POTATOES.

Place a tablespoon drippings in skillet. When hot, put in 2 cups chopped cold boiled potatoes; pat down slightly with spoon; season with salt and dots of butter and cook slowly without stir-

ring for 10 or 15 minutes; loosen around edges and turn or fold over, like an omelet. With a wide knife remove to hot platter and sprinkle minced parsley on top. A little chopped onion may be added if desired. Mrs. L. W. Dennison.

MASHED POTATOES.

Put potatoes through a ricer or mash them well; add butter, salt and pepper and hot milk or cream enough to beat well.

RICED POTATOES.

Same as above; after beating well put through ricer again into hot tureen and send to the table.

POTATO CASES.

To 1 pt. mashed potatoes prepared as above, add 2 eggs and beat well; line small molds with the mixture; brush well with butter; then with fine bread crumbs; bake till brown; fill with any filling for patties.

POTATO PUFF.

2 cups mashed potatoes; stir in 2 tablespoons melted butter; beat with an egg beater to a white cream before adding anything else; then put in 2 eggs whipped very light and a cup of cream or milk, salt to taste. Beat all together and pour into a baking dish and bake in a quick oven till nicely browned.

Mrs. W. V. Hazeltine.

LYONNAISE POTATOES.

Melt 2 tablespoons butter; season with salt and pepper; add 2 cups sliced cold potatoes and cook until the potatoes have absorbed the butter, turning often, but do not allow them to brown; then add 1 tablespoon butter in which 1 tablespoon sliced onion has cooked for 5 minutes and when well mixed add ½ tablespoon finely chopped parsley. B. T. K.

OAK HILL POTATOES.

4 cold boiled potatoes, 5 hard-boiled eggs; put layer of potatoes cut thin in a buttered baking dish; sprinkle with salt and pepper; add a layer of eggs; repeat and pour over the whole 1½ cups white sauce and cover with buttered cracker crumbs; bake till crumbs are brown, about 20 minutes. Sauce: 3 tablespoons butter, 3 tablespoons flour, 1½ cups milk, ¼ teaspoon salt and a dash of pepper. Mrs. H. A. Booth.

SACKED POTATOES.

Bake 6 potatoes as directed under baked potatoes; remove from oven; cut off an end and scoop out the inside with a teaspoon; mash; add 2 tablespoons butter, salt, pepper and 3 tablespoons hot

milk; then add whites of 2 eggs well beaten; beat till very light; re-fill skins and bake 6 or 8 minutes in very hot oven. These are very good without the eggs, if enough hot milk is added to beat well. B. T. K.

SOUR POTATOES.

Boil potatoes with skins on; pare and slice while hot; take ⅓ as many onions and slice very thin; then fry some pork and leave about 1 tablespoon of the grease in spider and turn a teacup of vinegar in with it; salt and pepper the potatoes and onions, well mixed together and turn into the grease and let heat through; serve hot.
Mrs. Thompson.

BAKED SWEET POTATOES.

Prepare and bake as white potatoes.

SWEET POTATO PONE.

4 cups hot mashed sweet potato, 1 cup milk, 2 tablespoons ginger, 1 cup butter, 1 cup sugar, 1 orange rind and juice, ¼ teaspoon salt. Cream the butter; add sugar; when creamy add remaining ingredients; pour into a buttered pan and bake 1 hour in a moderate oven. Good Housekeeping.

SWEET POTATO BALLS.

To a pt. hot riced or mashed sweet potatoes add 3 tablespoons butter, ½ teaspoon salt, a little pepper and 1 beaten egg. If too dry to shape into balls add a little hot milk; roll the balls in flour and fry in deep fat and drain on brown paper.
As Taught in the Boston Cooking School.

SWEET POTATO CAKES.

Prepare as for mashed sweet potatoes; shape into flattened balls and brown in butter (see white potato cakes). B. T. K.

GLAZED SWEET POTATOES.

Wash and pare 6 medium sized sweet potatoes; cook 10 minutes in boiling salted water; drain and cut in halves lengthwise; put in buttered pan and baste with syrup made of ½ cup sugar, 4 tablespoons water and 1 tablespoon butter; bake about 25 minutes, basting twice with remaining syrup. Mrs. E. E. Allen.

SWEET POTATO CROQUETTES.

Follow recipe for Sweet Potato Balls, except to shape in croquettes.

CANDIED SWEET POTATOES.

Into a thick syrup of sugar and water, dip slices of cold boiled sweet potatoes; place on buttered tin and brown in oven.

SWEET POTATOES a la CREOLE.

Peel five large sweet potatoes and cut in halves the long way; put in a deep baking dish; cover with milk; add ½ teaspoon salt and a tablespoon each of butter and brown sugar; wet ½ cup bread crumbs with a beaten egg; cover the potatoes with this and bake in a moderate oven about an hour. Mrs. Richards.

RADISHES.

Round radishes may be made attractive when cut to resemble tulips. After soaking in cold water, begin at the point and cut the skin ¾ the length of the radish until 6 incisions have been made; slip a pointed knife under the point of each section and return the radish to cold water where the sections of skin will curl back as far as cut, resembling the tulip.

BOILED RICE (JAPANESE STYLE).

Wash carefully in 3 waters 1 cup rice, picking out all discolored grains and husks; put at least 3 pts. boiling water and a tablespoon salt in a kettle. When the water is bubbling, add rice and boil hard for 20 minutes; then test the grain, if tender turn into colander; rinse with hot water; drain and keep warm until ready to serve.

SPANISH RICE.

4 tablespoons rice, ½ can tomatoes, 1 large onion, 2 green sweet peppers, salt. Cook in double cooker 3 hours. L. E. Alden.

STEAMED RICE.

Wash 1 cup rice thoroughly and put in a double boiler containing 1 qt. boiling water and a level tablespoon salt; steam 45 minutes.

SAUER KRAUT.

Boil a piece of fresh beef or pork 1 hour; then put in the kraut and boil together 2 hours; add salt if necessary.

SPINACH.

Remove roots; look over carefully and discard all wilted leaves; wash in several waters. If very young and tender, put in a kettle or stew pan and heat gradually and cook slowly for 30 minutes in its own juices. Old spinach better be cooked in boiling salted water uncovered to retain green color; drain, chop, re-heat and season with salt, pepper and butter; garnish with slices of hard boiled eggs.

SUMMER SQUASH.

If very young and tender cut in halves and steam (or boil) 30 minutes. If the skin has hardened, pare thinly; remove center and cook till tender; mash; season with butter, salt and pepper.

FRIED SUMMER SQUASH.

Follow recipe for Fried Egg Plant.

STEAMED WINTER SQUASH.

Quarter; remove center; place in steamer with the skin side up; steam 1 hour or until tender; scrape out the center; mash; season with salt, pepper and butter; if lacking in sweetness add less than a teaspoon of sugar.

BAKED WINTER SQUASH.

Cut squash in quarters or less; remove seeds and stringy portion; place in a dripping pan; bake 2 hours or until soft; remove from shell; mash and season with butter, salt and pepper.

Mrs. J. O. Parmlee.

SUCCOTASH (STRING BEANS).

String, wash and cut the beans in ½ inch pieces; place in stew pan of boiling water and boil until nearly tender (30 or 40 minutes), then add corn cut from the cob, ⅓ more corn than beans, and continue boiling slowly until both are tender at which time very little water should remain in the pan; season with butter, salt and pepper, 5 minutes before serving. Mrs. Dwight Cowan.

SUCCOTASH (LIMA BEANS).

¼ pound dried lima beans; soak 1 hour in water; boil 2 hours (slowly); add 1 can corn; season with salt, pepper and butter.

Mrs. R. S. Hall.

TOMATOES SLICED.

Wipe; cover with boiling water; let stand 1 minute; remove skins and chill thoroughly; cut in ⅓ inch slices and serve. When ice is not at hand remove skins without the use of boiling water.

BAKED TOMATOES.

Prepare as for stuffed tomatoes; add to the pulp an equal quantity of cracker crumbs; season with butter, pepper and salt and a little chopped onion; fill the shells; re-place the top slice and bake 20 minutes in hot oven. M. J. D.

FRIED TOMATOES I.

Cut ripe tomatoes with the skins on into slices 1 inch thick; salt and sprinkle sugar on both sides; dredge with cracker crumbs; lay in hot fat of equal parts of butter and lard; fry on both sides till brown; remove carefully to hot platter; pour sweet cream into the fat from which the tomatoes have been removed and boil 2 minutes, stirring all the time and pour over the tomatoes on the platter. Mrs. L. D. Wetmore.

FRIED TOMATOES II.

Same as above without dressing.

STEWED TOMATOES I.

Boil 2 large tomatoes in 1 coffee cup water; season with salt and pepper to taste; when cooked add ½ cup cream and let come to a boil; crumb 2 slices of bread in a deep dish and add a piece of butter the size of a walnut; pour over the cooked tomatoes and serve when hot. Mrs. M. S. Ensworth.

STEWED TOMATOES II.

Wipe; pare; cut in pieces and cook slowly in stew pan for 20 minutes, stirring occasionally; season with butter, pepper and salt.

STEWED CANNED TOMATOES.

1 can tomatoes, 1 cup water; boil 15 minutes; add 1 level teaspoon salt, 2 teaspoons sugar, ¼ teaspoon soda, a dash of pepper and 1 tablespoon butter; thicken if desired with a tablespoon flour made into a smooth paste with water.

SCALLOPED TOMATOES.

Cover bottom of a buttered baking dish with buttered cracker crumbs; add a layer of tomatoes peeled and sliced (or the solid part of a can of tomatoes); season with butter, pepper and salt, and cover with buttered crumbs; bake in a hot oven until crumbs are brown. Berta T. Kitchen.

STUFFED TOMATOES.

Wipe and remove thin slices from stem end of 6 medium sized tomatoes; take out seeds and pulp; sprinkle inside of tomato with salt; invert and let stand ½ hour; cook 5 minutes 2 tablespoons butter with ½ tablespoon finely chopped onion; add ½ cup finely chopped cold cooked chicken or veal, ½ cup stale bread crumbs, tomato pulp and salt and pepper to taste; cook 5 minutes; then add 1 egg slightly beaten and cook 1 minute, and re-fill tomatoes with mixture; place in buttered pan; sprinkle with buttered cracker crumbs and bake 20 minutes in a hot oven.

As Taught in the Boston Cooking School.

ROAST TOMATOES.

Cut a slice off the top of fine large ones; take out most of the inside; fill with a rich dressing as for roast chicken; re-place the top and place in a pan without water; roast in oven ¾ of an hour or until done; sprinkle sugar over and serve. Mrs. H. G. Eddy.

STEWED GREEN TOMATOES.

Peel and slice 5 or 6 green tomatoes; also 3 onions; put in spider with onions at the bottom with enough water to cook;

when done turn off water, if any remains; season with salt, pepper and butter the size of an egg and a little milk or cream.

Mrs. T. W. McNett.

FRIED GREEN TOMATOES.

Slice tomatoes thin and cover with salt; let stand ½ hour; then dip in flour and fry in butter. Mrs. L. G. Noyes.

TURNIP (MASHED).

Early fall turnips will cook in 1 hour, but turnips in mid-winter require 2 or 3 hours. Pare, slice and boil until tender; drain; mash; add salt, pepper, butter and ½ teaspoon sugar. Many cooks like to add a little cream. Serve very hot.

SALAD DRESSINGS AND SALADS

Mrs. E. E. Allen

Salads made of greens should always be served crisp and cold. The vegetables should be thoroughly washed, allowed to stand in cold or ice water until crisp, then drained and spread on a towel and set aside in a cold place until serving time. Dressings may be added at table or just before sending to table. If greens are allowed to stand in dressing they will soon wilt. It should be remembered that winter greens are raised under glass and should be treated as any other hot house plant. Lettuce will be affected by a change of temperature and will wilt just as quickly as delicate flowers.

Canned or cold cooked left-over vegetables are well utilized in salads, but are best mixed with French dressing and allowed to stand in a cold place 1 hour before serving. Where several vegetables are used in the same salad they should be marinated separately, and arranged for serving just before sending to the table.

Meat for salads should be freed from skin and gristle, cut in small cubes, and allowed to stand mixed with French Dressing before combining with vegetables. Fish should be flaked or cut in cubes.

Where salads are dressed at the table, first sprinkle with salt and pepper; add oil and lastly vinegar. If vinegar is added before oil, the greens will become wet, and oil will not cling, but settle to bottom of bowl.

To Marinate:—The word marinate used in cookery, means to add salt, pepper, oil and vinegar to a salad ingredient or mixture and let stand until well seasoned.

BOILED DRESSING.

1 teaspoon dry mustard in 1 tablespoon boiling water, 1 tablespoon sugar, 1 tablespoon melted butter, 1 saltspoon salt, 1 tablespoon flour, yolks of 3 eggs, ½ cup vinegar, cayenne pepper; beat the eggs; add the rest of the ingredients except the vinegar and beat thoroughly; add the vinegar which has been heated, and cook all together in a double boiler until thick; add to taste whipped cream, when used. Mrs. C. T. Conarro, Mrs. W. J. Richards.

BOILED DRESSING.

4 tablespoons butter, 3 tablespoons flour, 1 tablespoon sugar, 1 tablespoon salt, 1 heaping tablespoon mustard, a pinch of cayenne pepper, 1 cup milk, ½ cup vinegar, 3 eggs; let butter get hot in a sauce pan; add flour and stir until smooth, being careful not to

brown; add the milk and boil up; place the sauce pan in another of hot water; beat eggs, salt, pepper, sugar and mustard together and add vinegar; stir this into the boiling mixture and stir to the consistency of soft custard.

Mrs. Will Hegerty, Mrs. E. E. Allen.

BOILED DRESSING.

1 tablespoon sugar, ½ cup vinegar, 1 tablespoon flour, 2 eggs, or 4 yolks, ¼ teaspoon mustard, ¼ cup butter, ½ teaspoon salt; mix dry ingredients; add beaten eggs, vinegar and butter; cook in double boiler until thick, and when cold add 1 cup cream, whipped.

Miss Mary White, Mrs. Hilda Wood Jacobs.

BOILED SALAD DRESSING.

Beat yolks of 8 eggs until thick and lemon colored; drop 3 tablespoons olive oil in slowly, beating continually; add ½ cup melted butter, ½ cup vinegar and juice of 1 lemon slowly; cook in double boiler until it coats a spoon; remove from range and sift in the following which have been thoroughly blended, 4 level teaspoons salt, 1½ tablespoons mustard, ½ teaspoon white pepper, ⅛ teaspoon red pepper, 3 tablespoons powdered sugar. This dressing should be thinned with whipped cream.

Mrs. C. L. Clough.

FRUIT SALAD DRESSING.

Slightly beat 2 eggs in a bowl (richer if yolks of 4 eggs are used); add a little salt, cayenne pepper, dry mustard, 1 teaspoon sugar and ½ teaspoon cornstarch; mix until very smooth; heat 4 tablespoons mild vinegar; when hot drop little by little into the mixture in the bowl, beating all the time; return to stove and stir until thick; remove from stove and add, while hot, 1 large tablespoon butter; beat until very light, and cool; when ready for use, add ½ pt. cream whipped very stiff, and stir into dressing.

Mrs. Copeland.

FRENCH DRESSING.

½ teaspoon salt, ¼ teaspoon paprica, 2 tablespoons vinegar, 4 tablespoons olive oil; mix in covered pan and shake till foamy.

Mrs. James O. Parmlee.

LOBSTER SALAD DRESSING.

4 eggs, 1 tablespoon sugar, 2 tablespoons butter, 1 of salt, 2 of vinegar, 1 of mustard; beat the whites of the eggs separately and add last; cook in a bowl set in a kettle of water.

Mrs. Parker.

OIL MAYONNAISE I.

Have all ingredients and dishes cold, ¼ teaspoon mustard, 1 teaspoon salt, cayenne, yolks of 2 eggs, 3 teaspoons lemon juice, 1 cup

olive oil; mix dry ingredients; add to beaten yolks; then add a few drops of oil, beating with an egg beater or wooden spoon; then add alternately the lemon juice and remainder of oil, beating steadily until all has been added. (Lemon thins the mixture, oil thickens it). Do not allow it to get too thin as it is apt to curdle. If the dressing should curdle start with a fresh yolk, adding the curdled dressing to it slowly, and alternating it with some of the acid. Before using thin mayonnaise with thick whipped cream.

Mrs. Hilda Wood Jacobs.

OIL MAYONNAISE II.

2 cups best olive oil, yolk of 1 egg, juice of 1 lemon, ½ teaspoon salt, ¼ teaspoon mustard, ⅛ teaspoon red pepper; place a bowl in pan of ice water; put egg, seasoning and strained lemon juice in bowl and beat together, (using Dover beater); then add oil slowly and beat rapidly. The result is a bowl of stiff Mayonnaise in 10 minutes.

Flora B. Smith.

QUICK OIL DRESSING.

2 good sized tablespoons flour, ¼ teaspoon mustard, 2 tablespoons olive oil; rub to a paste; add slowly 1 cup boiling water, ¼ cup lemon juice or vinegar (or both); cook 5 minutes, stirring constantly; pour this into well beaten yolks of 2 eggs. When cool, (not cold) beat in 1 cup olive oil; pour rapidly and beat hard; then season to taste with about ½teaspoon sugar, 1 teaspoon salt, (a little Worcestershire sauce and cayenne pepper, if desired); mix thoroughly. Makes 1 pt. and keeps indefinitely on ice. Requires no cream. Mrs. J. F. Kitchen.

SAUCE TARTARE.

To ½ cup oil dressing, add 1 teaspoon each of chopped olives pickles, capers, parsley; may use tarragon instead of lemon in dressing. Mrs. Hilda Wood Jacobs.

SOUR CREAM DRESSING.

½ cup thick cream, 3 tablespoons vinegar, ¼ teaspoon salt, few grains pepper; beat cream until stiff; add other ingredients slowly beating all the time. C. L. A.

APPLE AND CELERY SALAD.

Take equal parts of crisp celery cut into lengths, and tart apples scooped from the skin and chopped rather fine. Both should be chilled thoroughly before mixing. At serving time sprinkle lightly with salt and toss them together. Use either French Dressing or Mayonnaise. Mrs. Siegfried.

BANANA SALAD.

Select small bananas, dip in the white of egg which has been slightly beaten; then into salted peanuts, which have been chopped

fine; place on lettuce leaf and serve with mayonnaise dressing.
Mrs. Edward A. Phillips.

BEAN SALAD (GERMAN).

1 qt. string beans, 1 onion, 3 tablespoons ham or pork fryings, ½ cup vinegar; boil the beans in salted water until tender; pour off the water; slice the onion fine and add to the beans; pour over this a dressing made of the vinegar and ham fat; add salt and pepper to taste and mix thoroughly.

BEET SALAD.

Dice cold boiled beets and an equal quantity of celery; mix with either oil or cooked mayonnaise, and serve on lettuce.
Mrs. Florence S. Wood.

BEET SALAD.

To 1 can of Strawberry Beets, cut in ½ inch cubes; add 1 pound shelled pecans, broken in pieces; serve with boiled salad dressing; garnish with finely shredded red cabbage. Beets should be marinated and seasoned with French Dressing before mixing with the nuts.
Elizabeth J. Clough.

CABBAGE SALAD.

Shred finely a small white cabbage and let stand in ice water 1 hour; drain and dry as much as possible in a cloth; then add a small quantity of shredded sweet pepper or onion and celery; use sour cream dressing or mayonnaise. Mrs. E. E. Allen.

CABBAGE AND APPLE SALAD.

2 cups chopped cabbage, 1 cup chopped tart apples, 1 cup walnut meats broken in pieces; mix with cream dressing and serve immediately. Mary E. Kopf.

CANTALOUPE SALAD.

Cut the meaty inside of a ripe cantaloupe in cubes; dust slightly with salt, paprika and cinnamon; put this in a jar next the ice for several hours; when ready to serve, put a little cream cheese through the ricer over the cantaloupe, which is already on lettuce, and serve with Oil Mayonnaise and Whipped Cream.
Mrs. McCullough.

CAULIFLOWER SALAD.

Place on lettuce, cold-boiled cauliflower, diced, (see Vegetables); sprinkle with chopped parsley and cover with French Dressing.

CELERY AND STRING BEANS.

Boil string beans if very young, whole, if not, in halves; when cold add diced celery, using more beans than celery; serve with Oil Mayonnaise or French Dressing. Mrs. James O. Parmlee.

CHEESE SALAD.

Make small balls of Neufchatel cheese seasoned with cayenne or paprika and serve with French or Cream dressing in the hearts of lettuce leaves. Mrs. Allen.

CHERRY SALAD.

Remove pits from California cherries, both red and white, if preferred and fill cavities with blanched hazel nuts; arrange on heart leaves of head lettuce and serve with French dressing to which has been added some of the cherry juice. Mrs. C. L. Clough.

CHERRIES AND CHEESE SALAD.

Procure large, black, canned cherries; remove the stones; chill thoroughly; fill the cavities with the following mixture: 1 Neufchatel cheese, ½ cup pecan meats, cut fine, ¼ cup cream, salt and paprika to suit taste. Serve on lettuce, with mayonnaise.

Mrs. E. E. Allen.

CHICKEN SALAD.

To 2 qts cut chicken add 3 pts. celery. After the chicken is boiled and perfectly cold, remove skin and cut into dice; use shears for cutting as it is more uniformly and quickly done, using only the white meat if you want it very nice; after you have cut it, stand in a cold place until wanted; wash and cut the white parts of celery into pieces about ½ inch long; throw them into a bowl of cold water, and also stand away until wanted. When ready to serve, dry the celery and mix with the chicken; dust lightly with salt, white or cayenne pepper, and mix with oil mayonnaise, cooked dressing, or equal quantities of both with whipped cream.

Mrs. E. E. Allen.

CHICKEN SALAD.

Free cold cooked chicken of skin, fat and bones, and cut it in cubes; put 1 qt. of the meat in a bowl with a marinade made by mixing 3 tablespoons vinegar, 1 tablespoon oil, 1 generous teaspoon salt, ½ teaspoon pepper; stir well and place in the refrigerator for 1 hour or longer; cut in thin slices enough of the white, tender part of celery to make a generous pint; wash this in cold water. and put it in the refrigerator with pieces of ice on top. At serving time remove the ice and drain all the water from the celery; mix the celery with the chicken, and add 1 pt. of mayonnaise dressing.

C. L. A.

CHICKEN SALAD (MOULDED).

Soften ¼ box gelatine in ¼ cup cold chicken stock; pour in the same amount of hot chicken stock and strain; beat with an egg beater until cool and frothy; add salt and pepper and 1 cup cream, beaten stiff, and 1 cup cold cooked chicken, diced fine: wet ½

pound baking powder cans and fill with the mixture; slice when firm and serve on lettuce with mayonnaise. (For another recipe see "Roosevelt Salad").

CUCUMBER SALAD (WITH SOUR CREAM).

6 cucumbers sliced very thin; add a large tablespoon salt; mix well; let stand 2 hours; drain and rinse in ice water; add 3 onions sliced thin; 6 tablespoons sour cream beaten a little, 6 tablespoons vinegar, pinch white pepper; serve at once very cold.

Mrs. Hoffman.

CUCUMBER SALAD (WITH POTATO).

6 cold boiled potatoes, 2 large onions; slice potatoes and onions; throw salt and pepper over them, just enough to season them; let stand a few hours; about ½ hour before serving, slice 6 medium size cucumbers with the above; serve with boiled dressing.

Mrs. Booth.

DATE AND APPLE SALAD.

Pour boiling water over a pound of dates; separate the dates with a fork and lift them to an agate plate; set in the oven to dry the outside, turning meanwhile, if necessary. When cold cut each date into four or five lengthwise strips; pare, quarter and dice apples to equal in bulk that of the dates and squeeze over them the juice of a lemon; mix with the pieces of date; sprinkle with a teaspoon of salt and ½ teaspoon ginger or paprika (or omit both of these); mix again; then add 4 or 5 tablespoons olive oil and mix again; serve on lettuce. Mrs. E. E. Allen.

EGG SALAD.

Take as many eggs as needed; boil them until perfectly hard, almost ½ hour; take out the yolks carefully; chop the white very fine; arrange lettuce leaves or cress on a dish, making nests of the whites of eggs, and put 1 yolk in each nest; sprinkle French dressing over the whole. Mrs. Fletcher Parker.

EGG SALAD.

Cut 4 hard boiled eggs in halves crosswise in such a way that tops of halves may be cut in small points; remove yolks; mash, and add an equal amount of finely chopped cooked chicken; moisten with oil dressing; shape in balls, size of original yolks, and re-fill whites; arrange on lettuce leaves and serve with oil dressing.

ENDIVE WITH BACON.

Make a bed of endive with onion sliced fine over it; cut bacon in dice; place in frying pan and fry slowly. When ready to serve, scatter bacon over onion and endive and use with either French

dressing or from frying pan pour off part of fat; add some vinegar; let boil up and use as dressing. Mrs. J. O. Parmlee.

FIG AND ORANGE SALAD.

½ pound cooked figs, 3 oranges, 1 head of lettuce, 3 or 4 tablespoons of oil, 1 or 2 tablespoons of lemon juice, ¼ teaspoon of salt. Dispose the heart leaves of the lettuce, carefully washed and dried, to form a bed; on this turn the pulp of the oranges, freed from skin membrane and seeds, above dispose the figs, cut in narrow slices; dissolve the salt in the lemon juice; add the oil; mix thoroughly and pour over the whole; turn the fruit over and over, and serve at once.

FRUIT SALAD.

3 oranges cut up and drained well in a sieve, 1 pt. pineapple, canned or fresh, drained, 1 pound Malaga grapes cut in halves and seeds removed, 1 pound English walnuts, (in shell). Use Fruit Salad dressing. Mrs. P. P. Leche.

FRUIT SALAD.

Partly fill glass with bananas and oranges cut in slices; garnish with a little cocoanut, 2 or 3 cherries and a nut or two, and pour over them a dressing made of the juice of 2 lemons, 4 tablespoons sugar, 2 teaspoons almond extract, 4 tablespoons water; stir these over the fire until sugar dissolves; when cold, pour over the salad. Mrs. David H. Siggins.

GRAPE FRUIT SALAD.

Pare 2 grape fruit; divide sections and separate membrane and pulp; break into large pieces; place in colander and let drain into earthen dish; take 1 package of lemon Jellycon and pour on small cup boiling water; when cool add juice from grape fruit; pour into shallow pan and when firm cut in inch pieces; serve with sections of fruit, either in shell or on bed of head lettuce with 1 spoon of oil mayonnaise. Mrs. J. O. Parmlee.

GRAPE FRUIT SALAD.

Separate the grape fruit into sections; with scissors snip the membrane encasing the sections, and carefully peel it from the pulp; arrange 3 or 4 of these sections in a circle on lettuce leaves, in center put teaspoon or more of mayonnaise dressing. Mrs. A. R. Blood.

GRAPE FRUIT AND CELERY SALAD.

Cut the grape fruit into quarters; remove the pulp rejecting all skin and pith, and mix with an equal quantity of diced, white celery; fill each boat-shaped section of the shell with this mixture, covering with a light mayonnaise, and garnishing with ripe and green olives, stoned and halved. Mrs. J. P. Jefferson.

LETTUCE AND ONION.

Lettuce cut fine with the shears; put in a plate and add a little onion cut up fine; cover with a French dressing. F. B. S.

LETTUCE AND SWEET PEPPER.

Cut lettuce with shears; remove seeds and top from red sweet peppers and cut in same way; serve pepper on lettuce with French dressing.

LOBSTER SALAD.

Select heavy small lobster, rather than large ones; put them in warm water and let boil about ½ hour; take from the shells and claws all the meat that is eatable; cut it in blocks and let it cool thoroughly; use lobster dressing, also thoroughly cold; when ready to serve, make a nest of lettuce on the dish; mix a part of the dressing with the cut lobster; place it in the dish; cover it with the remaining dressing; garnish with small tufts of lettuce and with the smaller claws. Mrs. F. Parker.

LOBSTER SALAD.

Remove lobster meat from shell; cut in ½ inch cubes, and marinate with a French dressing; add an equal quantity of celery, cut in small pieces, kept 1 hour in ice water; then drained and dried in a towel; moisten with any cream or oil dressing; arrange on a salad dish; pile slightly in center; cover with dressing; sprinkle with lobster coral forced through a fine sieve, and garnish with a border of curled celery. Mrs. Allen.

MARSHMALLOW SALAD.

Cut fresh choice marshmallows in quarters and add an equal measure of cubes or blocks of fresh or canned pineapples or peaches. Beat ¾ cup of double cream, ¼ teaspoon salt, ½ teaspoon paprika and 2 or 3 tablespoons lemon juice until blended; then fold in the prepared ingredients. There should be about a cup, each of fruit and marshmallows; serve on heart leaves of lettuce. If canned fruit be used, drain it carefully before mixing into the dressing. Do not mix the fruit with the dressing until ready to serve it.

PEAR SALAD.

Remove the blossom end, and core as many pears as there are persons to serve; slice cross ways, and keep together as a whole pear with stem in top; place each pear on lettuce and serve with French dressing. Mrs. Hilda Wood Jacobs.

PECAN AND MALAGA GRAPES.

Seed Malaga grapes without separating the halves and put a pecan nut meat into each grape; serve on lettuce with French dressing or mayonnaise. C. L. A.

PIMENTO SALAD.

3 tablespoons gelatine dissolved in ¾ cup cold water; add 2 cups hot water and juice of 1 lemon, ¼ cup vinegar, ½ cup sugar, 1 cup nut meats that have been scalded, 1 cup cut celery, 1 cup cut apple, salt to taste, 1 small can pimentoes cut in small pieces; mix and mold either in a large mold or in indivdual ones.

PIMENTO SALAD.

4 tablespoons gelatine, 2 cups boiling water, ½ cup sugar, 1 cup cold water, ¼ teaspoon salt, 1 tablespoon vinegar, juice of 2 lemons. Strain, cool and color pale green; cut up in small pieces the following: 1 cup each of celery, apples, walnuts and pimentoes. Put ¼ cup of mixture in a jelly glass; fill the glass with the gelatine; put on ice until firm. When ready to serve, remove the gelatine carefully and place on a lettuce leaf and serve with a spoonful of mayonnaise dressing. Mrs. Edward A. Phillips.

PRUNE AND PINEAPPLE SALAD.

Steam large prunes 3 hours; remove pits from as many as needed, allowing 3 for each person; fill with Philadelphia cream cheese; arrange a slice of pineapple on lettuce leaf; place 3 filled prunes on pineapple with a spoon of dressing in center; garnish with maraschino cherries between each prune. Mrs. George O'Dell.

POTATO SALAD.

Steam ½ dozen large potatoes; cut in slices and prepare a dressing of vinegar, oil, mustard, hard-boiled eggs and minced onion; season with pepper and salt and pour over the potatoes.

Mrs. Parker.

POTATO SALAD.

1 qt. cold boiled potatoes cut in small pieces, nearly the same amount of celery; 4 hard-boiled eggs, cut fine, and 3 medium sized onions chopped fine; mix all together; season with salt and pepper; use Oil Mayonnaise; garnish with hard-boiled eggs and bleached celery tops; lettuce can be substituted for celery, if preferred.

Mrs. A. D. Wood.

N. B.—Diced cucumber may be used in place of part of the celery and a cooked dressing, if preferred.

RUSSIAN SALAD.

Take equal quantities of cold potatoes cut in ½ inch cubes, celery, whites of hard-boiled eggs, and pecans; mix with a cream dressing; serve on lettuce with some of the yolks of the eggs, which have been put through a ricer, as garnish for the top.

Mrs. Hammond.

ROOSEVELT SALAD.

Boil a chicken until tender in 1½ qts. water. 2 even tablespoons salt, 1 small onion, 1 saltspoon cayenne pepper, 1 even teaspoon black pepper and 1 bay leaf or 8 or 10 whole cloves. When tender, let stand in liquor till cold; take out and skim all grease from liquor; take skin off and dice, using 2 cups white meat, 1 cup dark meat, 1 cup celery, cut in small pieces, and 1 cup walnut meats, cut fine. Soak ½ package Chalmer's Gelatine in 1 cup cold water; add juice of 1 small lemon and a pint of the chicken liquor heated to the boiling point. Cool this and when it begins to thicken, add the chicken, celery and nuts; stir well into individual molds and set aside to harden. This amount will make 15 molds. When cold turn out on lettuce leaves and serve with mayonnaise dressing.

Mrs. A. E. Botchford.

SALMON SALAD.

Flake 1 can steak salmon; dice 1 cucumber and cut 1 bunch of celery very fine; mix together and serve with following dressing: 1 teaspoon mustard, 1 teaspoon sugar, 1 teaspoon salt, a little pepper, ¾ cup melted butter, 3 eggs, 1 cup rich milk or cream, ½ cup vinegar; put dry ingredients in bowl and moisten with hot water; then add melted butter, eggs beaten light and milk; lastly the vinegar; set bowl in pan of boiling water and cook until thick as custard, stirring all the time. Mrs. Edward Lindsey.

SALMON SALAD.

Set a can of salmon in a kettle of hot water; let it boil 20 minutes; take from the can and put in a dish; pour off the juice or oil; put a few cloves in and around it; sprinkle salt and pepper over; cover with cold vinegar, and let it stand one day; prepare dressing as follows: Beat the yolks of 2 raw eggs with the yolks of 2 eggs boiled hard, mashed fine as possible; add gradually 3 tablespoons melted butter, or the best salad oil, 1 tablespoon of mustard, a little salt and pepper, (black or cayenne), and vinegar to taste; beat the mixture a long time; (some persons like the addition of lemon juice and a little brown sugar); cover the salmon thickly with a part of the dressing; tear up very small the crisp inside leaves of lettuce; add to the remainder of the mixture, and pour over; garnish with crisp lettuce leaves. Mrs. Fred Darling.

SHRIMP SALAD.

Use fresh or canned shrimp, if in can, cover with ice water 20 minutes; drain thoroughly; remove intestinal veins and break in pieces; moisten with cream dressing and arrange on lettuce leaves; put a spoon of dressing on each and garnish with whole shrimp, olives and capers. Mrs. Allen.

SPINACH SALAD.

Pick over; wash and cook ½ peck spinach; drain and chop finely; season with salt, pepper and lemon juice, and add 1 tablespoon melted butter; butter slightly small tin moulds and pack solidly with mixture; chill; remove from moulds, and arrange on thin slices of cold boiled tongue cut in circular pieces; garnish base of each with a wreath of parsley, and serve on top of each sauce tartare.

Mrs. Hilda Wood Jacobs.

SPANISH SALAD.

Cut a cream cheese into half-inch cubes; cut Spanish pimentoes into half-inch squares. There should be about twice as many cubes of cheese as squares of pimento. Serve on lettuce with a generous allowance of mayonnaise.

SWEETBREAD AND CUCUMBER SALAD.

Parboil a pair of sweetbreads, with bay leaf, 20 minutes; drain, and when quite cold cut in ½ inch dice; mix with an equal quantity of cucumber cut in ½ inch cubes, after removing seeds and pulp, mix with cream dressing, and serve on lettuce or in cucumber cups.

Mrs. Rose Hammond.

TOMATO SALAD.

Peel and chill tomatoes; cut in halves crosswise; arrange each half on a lettuce leaf; garnish with Mayonnaise and minced onion. Or, tomatoes may be served whole or stuffed with minced onion, celery and cucumber.

TOMATO AND CHIVES.

Select small firm tomatoes; peel and chill; cut chives in half inch lengths; sprinkle over tomatoes and let stand ½ hour with French dressing poured over them. Mrs. E. D. Wetmore.

TOMATO JELLY.

½ box or 2 tablespoons granulated gelatine, ½ cup cold water, 2 teaspoons salt, 2 pieces bay leaf, 6 peppercorns, 1 teaspoon sugar, 1 slice onion, 6 cloves and 1 can tomatoes; soak the gelatine in the cold water until soft; cook the tomatoes and seasoning (except salt) for 20 minutes; strain and add salt; pour the hot liquid over the softened gelatine; stir until it is dissolved; then pour into custard cups which have been wet with cold water; serve very cold on lettuce leaves with Mayonnaise dressing. Miss DeForest.

TONGUE AND MUSHROOMS IN ASPIC.

Make the aspic by taking 3½ pts. water, 2 teaspoons beef extract, or use more if you prefer it stronger, juice of 1 lemon strained, salt, few drops of tobasco sauce or a little black pepper, ¾ box Chalmer's gelatine dissolved in cold water; let stand 1 hour; then stir

all over the fire until smooth; cool and put into moulds; slice mushrooms; chop fine some tongue; make into balls and drop into the aspic; when set then pour the remainder of the aspic into the moulds; when hard turn out on lettuce leaves and serve with mayonnaise

Mrs. B. W. Rogers.

VEGETABLE SALAD.

Cut up some small cooked string beans; add an equal amount of cooked peas, beets cut in dice and carrots; serve on lettuce, keeping each vegetable separate, with a spoon of mayonnaise.

Mrs. James O. Parmlee.

WATERCRESS.

Wash; remove roots; drain and chill watercress; arrange in salad dish, with minced onion or sliced cucumber, and serve with French dressing. C. L. A.

WALDORF SALAD.

2 medium sized apples diced, twice that amount of celery cut the same, ½ pound walnuts broken in small pieces; mix all together with an oil mayonnaise diluted with whipped cream.

Mrs. C. H. Smith.

WALDORF SALAD.

Use equal parts of good tart apples cut in ½ inch cubes, walnuts and celery; mix with a cream dressing and arrange in nests of lettuce leaves. Mrs. Hammond.

ENTREES

Mrs. F. E. Sill

APPLE FRITTERS.

Make a batter with 1 cup sweet milk, 1 teaspoon sugar, 2 eggs, whites and yolks beaten separately, 2 cups flour, 2 teaspoons baking powder, mixed with flour; chip some good tart apples; mix in the batter and fry in hot lard; serve with maple syrup.

Mrs. F. E. Sill.

APPLE FRITTERS.

Sour apples, lemon juice, powdered sugar, 1 cup flour, 1½ teaspoons baking powder, 3 tablespoons powdered sugar, ¼ teaspoon salt, ⅓ cup milk and 1 egg; core, pare and cut apples in ⅓ inch slices; sprinkle with powdered sugar and few drops lemon juice; let stand 1 hour; then drop pieces in batter; fry in deep fat; serve with hard sauce.

BANANA FRITTERS.

3 bananas, 1 cup flour, 2 teaspoons baking powder, 1 tablespoon powdered sugar, ¼ teaspoon salt, ¼ cup milk, 1 egg, 1 tablespoon lemon juice; mix and sift dry ingredients; beat egg until light; add milk and combine mixtures; add lemon juice and banana forced through a sieve; drop by spoonfuls and fry in deep fat; drain on paper and serve with a lemon sauce.

BALLOON FRITTERS.

Boil in 1 pt. water a dessert spoon of fresh butter; pour scalding hot over a light pint flour, and beat until cold; add the well beaten yolks of 6 eggs, and just before cooking the perfectly light whites; fill a skillet with lard and when boiling hot drop in the batter, a tablespoon at a time. It only takes a few minutes to cook them put them in a warm oven in a dry towel for a short time to remove superfluous grease; serve hot. Mrs. W. K. Jacobs.

FRITTERS.

2 eggs, ½ pt. sweet milk, 1 teaspoon salt, 2 cups flour, 1 small teaspoon baking powder; drop from teaspoon in hot lard and fry; serve hot. Mrs. Dwight Cowan.

JOLLY BOYS FRITTERS.

2½ heaping tablespoons of sifted yellow corn meal, 2 heaping tablespoons flour, 1 tablespoon sugar, 1 saltspoon salt, 1 tablespoon baking powder; beat 1 large egg and add to the dry mixture; add milk enough to make a stiff drop batter; beat well and drop by teaspoon into hot lard. Eat with maple syrup. Mrs. B. T. K.

CHEESE BALLS.

Grate common cheese of an excellent quality and flavor and stand it in a cool place, while an equal amount of mixed nuts are chopped fine; season the cheese highly with red pepper and a little more salt; add the nuts to the cheese, and stir well together with sweet cream. Enough cream should be used to make the mixture soft, but still have it in a condition to handle; roll the mixture into balls and roll the balls in chopped parsley. Mayonnaise dressing may be used instead of cream and seasoning; serve these balls with pie or with a salad course. Clara B. Schofield.

CHEESE SOUFFLE.

1 cup soft bread crumbs, ½ cup sweet milk, 4 tablespoons grated cheese, yolks of 3 eggs, whites of 4, 1 tablespoon butter, scant teaspoon salt, little pepper; put bread crumbs and milk together and cook, stirring until smooth; add yolks of eggs, cheese and butter and just before baking add the beaten whites; place in pan of boiling water and bake 20 minutes. Mrs. Haslet, Franklin.

CHEESE FONDUE.

1 cup scalded milk, 1 tablespoon butter, 1 cup soft bread crumbs, ½ teaspoon salt, ¼ pound mild cheese cut in small pieces. yolks 3 eggs, whites 3 eggs; mix first five ingredients; add yolks of eggs, beaten until lemon colored; cut and fold in whites of eggs, beaten stiff; pour in a buttered dish and bake 20 minutes in a moderate oven. Approved.

CHEESE RAMAKINS.

4 tablespoons grated cheese, 1 gill milk, yolks of 2 eggs, 2 tablespoons butter, 2 ounces bread, ⅓ teaspoon mustard, whites of 3 eggs, cayenne and salt to taste; put the bread and milk to boil; stir over the fire one minute; take off; add seasoning, yolks of eggs; beat the whites to a stiff froth; stir them in carefully; pour into a greased dish and bake about 15 minutes. Mrs. F. E. Sill.

CHEESE STRAWS.

1 cup grated cheese, ½ cup butter, ¾ cup sifted flour, 1 teaspoon dry mustard, a large pinch red pepper, 4 teaspoons cold water or enough to form a soft dough; mix and roll like pie crust and cut into strips 6 by ¼ inch; bake a light brown. Mrs. F. E. Sill.

CHEESE STRAWS.

3 tablespoons grated cheese, 3 tablespoons flour, 1 tablespoon melted butter, 1 tablespoon cold water, yolk of 1 egg, salt; mix and roll; cut in strips and bake 15 minutes. Mrs. David H. Siggins.

CHEESE SANDWICHES FRIED.

Slice bread very thin; butter lightly; remove the crusts and lay a slice of cheese with a little sprinkle of cayenne between each slice; press the slices firmly together that they may hold the cheese between them; fry to a golden brown in melted butter; serve at once.

Mrs. F. E. Sill.

CHOCOLATE RAISINS.

Buy the large meaty raisins on the stem and cut them into smaller bunches and place at one side of a small serving plate and a generous spoonful of grated chocolate at the other side; pull a raisin from the stem and dip it into the chocolate as you dip fresh berries into sugar. This is an excellent dainty to serve with hot tea and a wafer between courses in the place of salted nuts. Clara B. Schofield.

CREAM OF CHEESE.

1 cup whipped cream, 1 tablespoon granulated gelatine dissolved, 4 tablespoons grated cheese; mould and serve.

Mrs. Haslet, Franklin.

CROQUETTES.

The secret of making croquettes firm lies in their being mixed for a long time. The meat should be chopped or ground very fine after being freed from all gristle, bone and fat. Allow ½ pt, milk to every pint of meat. The milk should be put over the fire, while a tablespoon butter and 2 tablespoons flour are rubbed together; the hot milk is then added, and the whole cooked to a thick smooth paste; add to your chopped meat a tablespoon chopped parsley, salt and pepper to taste; a little grated rind of lemon and a teaspoon onion juice; then stir the seasoned meat into the paste and let stand at least 2 hours before it is moulded into croquettes. Dip first in eggs; then in bread crumbs; then fry in smoking hot lard or Wesson's cooking oil. Sweet potatoes make a nice croquette with only the parsley, salt and pepper, with a pinch of paprika for seasoning.

Mrs. S. E. Walker.

CHEESE CROQUETTES.

2 cups grated cheese, 1 cup fine bread crumbs, salt and cayenne to taste; form into small balls; dip into beaten eggs and fine cracker crumbs; fry in boiling fat; serve with salads. Mrs. Salyer.

CHICKEN CROQUETTES.

1¾ cup chopped cold, cooked fowl, ½ teaspoon salt, ¼ teaspoon celery salt, 1 teaspoon lemon juice, a few drops onion juice, 1 teaspoon chopped parsley, few grains red pepper, 1 cup thick white sauce; mix ingredients in order given; cool, shape, crumb and fry same as other croquettes. F. M. Farmer.

CHICKEN CROQUETTES.

Make a Bechamel sauce of 1 cup chicken liquor, ½ cup cream, ¼ cup each of butter and flour, salt and pepper, and a scant teaspoon kitchen bouquet; add a beaten egg and 1 pt. chopped chicken; a few chopped mushrooms or almonds are an improvement; when the mixture is cool form into pear shape; dip in egg and bread crumbs, and fry in deep fat; serve on a folded napkin or dish paper, inserting a sprig parsley into the stem of the croquettes.

Mrs. Janet M. Hill.

MACARONI CROQUETTES.

Put macaroni in boiling hot salt water; boil 20 minutes; cut in very small pieces; 1 cup milk, 2 tablespoons butter, 2 tablespoons flour made into a white sauce; add macaroni, 2 tablespoons grated cheese, 1 teaspoon salt; cool, shape and dip in egg and bread crumbs; fry in deep fat. Mrs. C. E. Bell.

POTATO CROQUETTES.

2 cups riced potatoes, 2 tablespoons butter, ½ teaspoon salt, ⅛ teaspoon pepper, ¼ teaspoon celery salt, few grains cayenne, few drops onion juice, yolk 1 egg, 1 teaspoon finely chopped parsley mix ingredients in order given and heat thoroughly; shape and dip in crumbs; egg and crumbs again; fry one minute in deep fat, and drain on brown paper.

As Taught in the Boston Cooking School.

POTATO CROQUETTES EN SURPRISE.

Make potato croquette mixture, omitting parsley; shape in small nests and fill with creamed chicken, shrimps or peas; cover nests with croquette mixture; then roll in form of croquettes; dip in crumbs; egg and crumbs again; fry in deep fat and drain on brown paper. As Taught in the Boston Cooking School.

RICE CROQUETTES.

1 cup rice, ½ teaspoon salt, ½ cup boiling water, yolks 2 eggs, 1 cup scalded milk, 1 tablespoon butter; wash rice; add the water with salt; cover and steam until rice has absorbed water; then add milk; stir lightly with a fork; cover and steam until rice is soft; remove from fire; add egg yolk and butter; spread on a plate to cool; shape and roll in crumbs; dip in egg; again in crumbs; fry in deep fat. Mrs. L. G. Noyes.

SALMON CROQUETTES I.

1¾ cup cold salmon, 1 cup thick white sauce, a few grains cayenne, 1 teaspoon lemon juice, salt; mix all together; cool and shape; roll in egg and crumbs and fry in deep fat. Approved.

SALMON CROQUETTES II.

Take equal parts canned salmon, (after drawing off the oil), and mashed potatoes; season with salt and pepper; dip in egg; roll in cracker crumbs and fry like oysters, making them in any shape preferred. Ada Partridge.

SALMON CROQUETTES III.

To 1 small can salmon, add 1 cup boiled rice, ½ cup bread crumbs and yolks of 1 or 2 eggs. Use the oil from the salmon or ½ tablespoon butter, if preferred; season with salt and pepper; if it seems too dry, add a tablespoon milk; dip in bread crumbs and egg after shaping, and fry. Mrs. Leon A. Kehr.

VEAL CROQUETTES I.

2 cups chopped, cold, cooked veal, ½ teaspoon salt, ⅓ teaspoon pepper, few grains cayenne, few drops onion juice, yolk 1 egg, 1 cup thick sauce; mix ingredients in order given. In making the sauce, use rich, white stock in place of milk; cool, shape, crumb and fry same as other croquettes. F. M. Farmer.

VEAL CROQUETTES II.

To every pint veal chopped fine, add this sauce: ½ pt. milk or cream, 1 large tablespoon butter, 2 large tablespoons flour, 1 large tablespoon onion juice, 1 teaspoon salt, ¼ teaspoon nutmeg grated, cayenne to taste; put the milk on to boil in a farina boiler; rub the butter and flour to a smooth paste; then stir into the boiling milk and stir continually until thick; take from the fire and add the meat; beat thoroughly; add seasoning; then turn on a large plate to cool; when cold and hard form into cone-shaped croquettes; dip first in egg and then in bread crumbs and fry in boiling oil or fat. Serve at once. Mrs. Blood.

WALNUT CROQUETTES.

½ pt. milk (heat); add ½ cup sugar, 2 tablespoons flour, 2 tablespoons corn starch, 2 eggs, ¼ teaspoon salt; wet with ¼ pt. milk; when thick, take from stove; add butter size of a walnut, 2 tablespoons broken walnut meats, ½ teaspoon Royce's vanilla; bake in a square cake pan; when cold cut in 16 squares; wrap in egg and cracker crumbs and fry in deep lard or oil (delicious and easily made). Mrs. Bashline and Mrs. Walker.

VEAL CUTLET IN CHEESE.

Beat together yolks of 2 eggs ½ cup water, ¾ cup flour, 1 tablespoon melted butter and ½ cup grated cheese; whip whites of eggs to a stiff froth; stir gently in batter and set aside for 2 or 3 hours; cut 2 pounds veal cutlet into pieces the size of the palm of the hand; dip into batter and drop into smoking hot fat; cook but 2 or 3 pieces at a time unless kettle is large.

Mrs. David Alexander.

EGG CUTLETS.

1 can mushrooms, 6 hard-boiled eggs; cut both quite fine; make a thick white sauce; season with salt and pepper; form into cutlets or croquettes; let stand a few hours, and fry in deep fat.

Mrs. George E. Colvin.

LOBSTER CUTLETS.

2 cups chopped lobster, ½ teaspoon salt, few grains cayenne and nutmeg, 1 teaspoon lemon juice, yolk 1 egg, 1 teaspoon finely chopped parsley, 1 cup thick white sauce; mix together and shape when cool in form of cutlets; dip in egg and crumbs; fry same as croquettes. Approved.

CHICKEN IN JELLY.

See Moulded Chicken Salad; also Roosevelt Salad. Serve without dressing.

PEACHES AND NUTS.

Take whole firm peaches; pare them; remove the stone and fill the cavity formed with finely mashed English walnuts; put the peaches together again, keeping them in position by piercing them with fine toothpicks; place them in steamer for 10 minutes and then remove and cool; serve with sugar and whipped cream.

Clara B. Schofield.

TIMBALES.

¾ cup flour, ½ cup milk, ½ teaspoon salt, 1 egg, 1 teaspoon sugar, 1 teaspoon olive oil; mix dry ingredients; add milk gradually and beaten egg; then add olive oil; dip a hot timbale iron into batter; then in deep fat; fry until crisp and brown; take from iron and invert on brown paper to drain. Mrs. L. G. Noyes.

TOMATO TIMBALE.

Beat 3 eggs and 4 yolks and add ½ teaspoon salt, a teaspoon sugar, ¼ teaspoon soda, ½ teaspoon onion juice, ½ cup cream and ¾ cup tomato puree (canned tomatoes passed through a sieve to remove the seeds); turn into buttered timbale molds and bake until firm; let the molds stand on several folds of paper and be surrounded by water at the boiling point. The water should not boil after the molds are set into the oven; serve turned from the molds with the following cream sauce: Cook together ¼ cup each of butter and flour; add gradually 1 pt. milk; let simmer 10 minutes after all the liquid has been added; season with salt and pepper and add Kitchen Bouquet to taste. Mrs. Janet M. Hill.

QUICK ASPIC JELLY.

Let an ounce of lean, raw ham, chopped fine, an onion sliced, ½ carrot, sliced, a stalk of celery, 2 sprigs parsley, a bay leaf, 1 or 2

mushrooms, if at hand, and a piece of red pepper pod simmer in 3 cups cold water about an hour; then add salt to taste, a teaspoon beef extract, a teaspoon Kitchen Bouquet, and ½ box gelatine, softened in ½ cup cold water; stir thoroughly; then strain through a double-cheese-cloth; mould in shallow pan; cut in squares or diamonds, large or small, and use as a garnish for a dish of cold meat or a salad.

Mrs. Janet M. Hill.

PATTIES.

For Patty Cases use recipe for Puff Paste or Pattie Paste found under Pastry; cut in strips; wind about forms made for the purpose and bake.

CREAMED CHICKEN (See Chafing Dish Dept.)

CREAMED SWEETBREADS.

Parboil a sweetbread; cut into ½ inch cubes, or separate into small pieces; re-heat in 1 cup white sauce; serve in patty cases.

Approved.

CREAMED MUSHROOMS.

Prepare ½ pound mushrooms and cook in 2 tablespoons butter 8 minutes; add 1½ tablespoons flour and when well mixed add ⅔ cup cream; season with salt and pepper; when thickened serve in patty cases.

Mrs. H. C. Jacobs.

CREAMED OYSTERS.

Clean 1 pt. oysters and cook until plump; drain; strain the liquor and add enough milk to make 1½ cups; melt 3 tablespoons butter and add 5 tablespoons flour; pour in gradually the liquid; season with ½ teaspoon salt, ⅛ teaspoon, each of pepper and celery salt; add the oysters and as soon as heated, serve in patty cases.

Mrs. Wood.

TO SALT ALMONDS.

Cover the shelled nuts with boiling water and let stand 2 or 3 minutes; drain; put into cold water and rub off skins; dry in a towel and spread them out on a pie pan; add a piece of butter the size of a hickory nut, or 2 tablespoons olive oil; stir well and stand them in a moderately warm oven until a golden brown; take from the oven; stir them around; dredge them quickly with salt and turn out to cool. A quick way to prepare almonds is to dip the blanched nuts (a few at a time) into a cup of boiling hot olive oil until brown, stirring with a fork. The oil may be strained and used again and again, if kept in a bottle, well corked. Cora D. Danforth.

LEMON JELLY.

Soak 1 tablespoon gelatine in ¼ pt. cold water; add ½ cup sugar, juice of 1 lemon and ¾ pt. boiling water; stir until dissolved; strain and pour into a mould and set on ice or in a cool place.

Agnes Sill.

MINT JELLY.

Same as Lemon Jelly with the addition of 1 teaspoon Royce's Extract of mint. Blanched almonds or pecan nuts may be added when the jelly has partially formed; then pour into mould.

BREAD

Mrs. D. Cowan

The old saying, "Bread is the staff of life" has sound reason in it. Good bread makes the homeliest meal acceptable, and the coarsest fare appetizing, while the most luxurious table is not even tolerable without it. Opinions as to what constitutes good bread differ, perhaps as much as tastes and opinions concerning anything else, but all will agree that bread to be good ought to be light and sweet—that is, free from any perceptible acid or yeasty taste—flaky, granular, or not liable to become a doughy mass and as white as the grade of flour used will allow.

To obtain these qualities in bread, use the best flour. The best is cheapest. No rule can be given by which an inexperienced person can determine the grade of flour with accuracy, but a few hints will enable anyone to know what not to buy. Good flour adheres to the hand, and, when pressed, shows the imprint of the lines of the skin. Its tint is cream white. Never buy that which has a blue-white tinge. Poor flour is not adhesive, may be blown about easily, and sometimes has a dingy look. In no event should flour be used without being sifted. It seems like a simple process to make bread, but it requires a delicate care and watchfulness. The process which raises bread successfully in winter, will often make it sour in the summer. One may have valuable recipes and well defined methods in detail, but nothing but experience will secure the name merited by so few, although coveted by every practical housekeeper, an excellent bread maker. Three things are indispensable to success, good flour, good yeast and watchful care. As a general rule one small teacup of yeast and 3 pts. of "wetting" will make sponge enough for 4 ordinary loaves of bread; or, if you prefer, a little more than 3 pts. of "wetting" and 1 compressed yeast cake, or 1 dry yeast cake will make the same amount. In all cases add the yeast last, making sure that the sponge is not hot enough to scald it. When placed to rise, cover closely. A temperature of 80 or 90 degrees is right. It is an improvement to beat the sponge thoroughly for 15 minutes.

To make good bread, always be up in morning early to prevent the sponge becoming sour by too long standing, and in winter to be getting materials warmed and in readiness for use.

The Buckeye.

THE SPONGE.

This is made from warm water or milk, yeast and flour, (some add mashed potatoes), mixed together in the proportion of 1 pt. wetting, (water or milk), to 2 pts. sifted flour; when milk is used it

must be first scalded and then cooled to blood heat. The scalding tends to prevent souring. If the wetting is too hot the bread will be coarse; when water is used a tablespoon of lard or butter makes the bread more tender. Bread made from milk is of course more tender and nutritious and requires less flour and less kneading.

The Buckeye.

YEAST.

3 large, old potatoes pared, boiled until broken, ½ cup loose hops boiled in 1 qt. water; drain and mash potatoes; add the hop water and enough more hot water to make 2 qts.; strain, rubbing all the potato through; put it on to boil, and when boiling, add ¾ cup flour which has been wet to a smooth paste in cold water, and ¾ cup sugar; boil 5 minutes, stirring well; let cool; add ¾ cup yeast and when well risen add ¼ cup salt; keep in covered jar in a cool cellar. Bread made of this yeast will not sour even in hot weather.

Mrs. W. J. Alexander.

YEAST.

Take 12 large potatoes and boil in 2 qts. water; when done pour the water over 2 cups flour; mash the potatoes and put in with the water and flour; take 1 small handful hops; add boiling water; boil a few minutes; then strain into the mixture, and add 1 cup sugar and ½ cup salt; when cool add 2 good yeast cakes, or ½ cup yeast. This will keep for weeks in a cool place. Mrs. M. I. Mead.

YEAST.

2 qts. water, ½ cup hops; boil 20 minutes; strain; boil 5 large potatoes in the hop water and when done mash them fine; then add 1 cup sugar, 2 tablespoons ginger and 2 of salt. When cool stir in ½ cup good yeast or 2 yeast cakes; keep it warm until it foams.

Mrs. A. J. Collins.

LIGHTNING YEAST BREAD.

Mash fine 6 medium-sized boiled potatoes and mix with them 1½ tablespoons each of flour, salt and sugar; beat well together; then add ½ pt. boiling water; beat again and follow with a whole pint boiling water; stir again and cool by adding 1 pt. cold water; then add a cake of Yeast Foam which has been dissolved in ¼ cup tepid water; let stand in a warm place about 10 hours, after which it is ready for use. Never set bread at night with this yeast, but in the morning take ½ yeast and ½ water (a pint of each makes 2 loaves), add a pinch of salt, a tablespoon sugar and a tablespoon lard to each loaf; mix into a large loaf, moulding until it does not stick to the board; keep in warm place till light; then mould into loaves; keep warm again until light enough for the oven; bake 50 or 60 minutes. The above amount of yeast is sufficient for 3 bakings of 2 loaves each,

and should be kept in a cool place until used. If directions are followed, this bread may be out of the oven before 11 o'clock a. m.

Mrs. F. M. Knapp.

BREAD.

Take 1 pt. milk; scald, and add a piece of lard or butter the size of a butternut, 1 tablespoon sugar, and a pint water; when lukewarm add a small cup potato yeast and flour enough to make a moderately stiff batter; beat thoroughly; when light add flour enough to stiffen and knead on the board for 20 minutes or ½ hour; cover closely, and set to rise. If the sponge is made about 7 o'clock p. m. it will be ready to knead before going to bed. In the morning put into pans the first thing and it will be ready for the oven by 8:30, or sooner. Mrs. W. J. Alexander.

BREAD.

Soak 1 compressed yeast cake in a little cold water for 1 hour; then take 1 pt. new milk, 1 pt. warm water, 1 teaspoon salt, 2 teaspoons brown sugar, 2 teaspoons lard or butter; add the yeast cake; mix stiff in a bread bowl; then mould well on the board; return it to bowl and set to rise; next morning mould into loaves without any more flour and set to rise before baking. Follow directions closely and you will have elegant bread. Mrs. Fred Darling.

BREAD.

Mash 2 small potatoes into 1 qt. potato water, 1 pt. milk (scalded); when lukewarm stir in flour enough to make a stiff batter; then add 1 cake yeast foam, which should be soaked at least 2 hours, or if preferred, 1 compressed yeast cake previously soaked in water. Beat all thoroughly; set in warm place all night; in the morning add 1½ teaspoons salt, 1 iron spoon sugar, 1 iron spoon lard, (not melted); stir in enough flour to make it the right consistency to mould on board; mould 20 minutes; place back in mixing bowl to rise; when very light shape into loaves; place in tins and let rise once more; when light enough, put in hot oven; bake from ¾ to 1 hour. This quantity will make 4 small loaves. Mrs. Dwight Cowan.

BRAN BREAD OR MUFFINS.

1 cup flour, 1 teaspoon soda, pinch of salt, 2 cups wheat bran, 1¼ cups sweet milk, ½ cup molasses; mix and sift flour, soda and salt; add bran; mix well; add milk and molasses, and beat thoroughly; bake at once in gem pans about ½ hour or until cooked through. They do not require a quick oven. Use plenty of butter when eating them. Mrs. Gleave.

BROWN BREAD (WITH YEAST).

Stir into 1 qt. boiling water 1¼ cups corn meal to make a mush; let it cook a few minutes, stirring all the time to prevent burning; remove from the stove and add 1 cup Porto Rico molasses, 2 table-

spoons sugar, a piece lard size of large walnut, 1 teaspoon salt; let it get cool, and add 1 cake yeast foam, which should be soaked at least 2 hours, or if preferred 1 compressed yeast cake, previously soaked in ¼ cup tepid water; add sufficient sifted flour to form a dough that will not stick to the board; test the dough by rolling a small piece in the hands; if soft and sticky, add more flour; knead 20 minutes; place in bread bowl to rise until morning in a warm place. In the morning, mould only long enough to shape into 2 loaves; put into greased tins; let rise until doubled in size; bake in a moderate oven 1 hour. Mrs. Dwight Cowan.

BROWN BREAD (WITH YEAST).

1 qt. boiling water; thicken with corn meal like mush; put into mixing bowl and add 1 large cup New Orleans molasses; when cool, add 1 cake compressed yeast dissolved in ¼ cup tepid water; mix with wheat flour and knead thoroughly as wheat bread; let it rise over night and in the morning shape into loaves, handling as little as possible; let it get very light and bake 1 hour.

Mrs. I. G. Lacy.

BROWN BREAD (WITH SPONGE).

1 pt. boiling water made into mush with corn meal; when this is done, take about 1 qt. flour in a pan; add the mush to it, and ½ cup Porto Rico molasses and a little salt; when cool enough add 1 cup sponge, and make into a loaf with the flour; put into baking tin and let it raise to the top; bake 1 hour and 10 minutes in a slow oven.

Mrs. G. C. James.

BROWN BREAD (WITH SPONGE).

Stir into 1 pt. boiling water, ⅔ cup corn meal to make a mush; let cook a few minutes; remove from stove and add ½ cup Porto Rico molasses, 1 tablespoon sugar, a pinch of salt; let cool; add 1 cup bread sponge and stir in flour enough to allow it to be moulded on board; mould 15 minutes; put in baking pan to rise; when light bake 1 hour. Mrs. Dwight Cowan.

BOSTON BROWN BREAD.

1 cup corn meal flour, or granulated corn meal, 3 cups graham flour, 2 cups sour milk, 2 teaspoons (scant) soda, 1 cup molasses, 1 coffee cup raisins, ½ cup sugar; steam 2½ hours in pound baking powder cans; put in oven a few moments if desired. This recipe will make 6 loaves. Fill cans half full.

Mrs. Gleave, Mrs. W. D. McLaren.

BOSTON BROWN BREAD.

2 cups corn meal, 1½ cup flour, 2 cups sour milk, 1 cup sweet milk, ½ cup molasses, 1 tablespoon soda, 1 teaspoon salt; steam 3 hours; then set in oven and brown. Mrs. Keegan.

BOSTON CORN BREAD.

1 cup sweet milk, 2 cups sour milk, 2 teaspoons soda, 1½ cup molasses, a cup flour, 4 cups corn meal; steam 3 hours and brown a few minutes in the oven. Mrs. C. E. Cobb.

ENTIRE WHEAT BREAD.

1 qt. water, (a little more than tepid), 2 qts. entire wheat flour, 4 tablespoons New Orleans molasses, 3 tablespoons sugar, 1 even teaspoon soda, ½ teaspoon salt, butter size of an egg, 1 compressed yeast cake; stir well the water, molasses, butter, salt, sugar and soda, and 1 qt. of the flour; then add yeast cake, previously dissolved in a little water; add the rest of the flour; stir until it drops from the spoon; let stand over night. In the morning stir down and put in tins; let it rise and then bake 1¼ hours.

Mrs. S. P. Schemerhorn.

ENTIRE WHEAT BREAD AND ROLLS.

1½ pts. warm water, 1¾ qts. unsifted entire wheat flour, 1 tablespoon soft butter, 1 tablespoon sugar, ½ tablespoon salt, ½ cake yeast or ½ cup home made yeast. Sift dry ingredients together; add the water, butter and yeast (yeast foam should have soaked 2 hours); beat hard; then knead 20 minutes on a floured board (using 1 cup same flour); let rise 8 hours in a warm place. When light, make 1 pan rolls and 2 loaves bread; let rise until doubled in size; bake in a moderate oven, the rolls ½ hour, bread 1 hour.

Condensed from Miss Parloa.

GRAHAM BREAD (SPONGE).

Set 3 large cups sponge, 1 large cup New Orleans molasses, 1 large cup warm water, butter or lard size of small egg, and stir thoroughly with spoon; then add 1 pt. graham flour and wheat flour enough to make a very stiff batter. This makes 2 loaves; let rise slowly until very light. Mrs. M. J. Danforth.

GRAHAM BREAD (YEAST).

2 cups graham flour, 1 cup white flour; scald ⅓ of this mixture; mix with water like stiff cake; add ½ yeast cake; let rise over night; in the morning add ½ cup sugar, 1 teaspoon salt, a very little soda, if it seems sticky, add more flour; put in tins and when light, bake.

Mary H. James.

GRAHAM BREAD (SOUR MILK).

¾ cup brown sugar, ¾ cup molasses, 3 cups sour milk, 1 teaspoon soda dissolved in sour milk, pinch of salt, 3 cups graham flour, 1 cup white flour, 1 cup raisins. Bake in 3 one pound coffee cans; let stand ½ hour to rise; bake in a slow oven 1 hour.

Mrs. A. T. Marrer.

GRAHAM BREAD (SOUR MILK).

½ cup sugar, ½ cup molasses, 1 tablespoon butter, 2 cups sour milk, 2 teaspoons soda (scant), 1 cup wheat flour, 2 cups graham flour, ½ teaspoon salt; bake slowly ¾ of an hour or more.

Aresta Beaty.

GRAHAM BREAD (SWEET MILK).

1 cup molasses, 1 teaspoon soda; put in a pan and warm until it foams; add 1 pt. sweet milk; stir in 3 cups graham flour and 1 small teaspoon salt; take another cup graham flour and stir in 2 teaspoons baking powder; stir all together and bake 1½ hours in a moderate oven. Mrs. W. D. McLaren.

GRAHAM BREAD (SOUR MILK).

1½ cups sour milk, ½ cup molasses, 2 cups graham flour, 1 (heaping) teaspoon soda, 1 teaspoon salt; bake 1¼ hours in very slow oven in baking powder cans. Mrs. C. N. Payne, Titusville.

GRAHAM BREAD (SOUR MILK).

1 pt. sour milk, ½ cup New Orleans molasses, 3 cups graham flour, 1 teaspoon soda, 1 teaspoon salt; bake slowly 1 hour.

Mrs. Smiley.

GRAHAM BREAD (SOUR MILK).

2½ cups sour milk, 2½ teaspoons soda; dissolve soda in a little water; then add to milk ½ cup brown sugar, ⅔ cup molasses, pinch of salt, 4 cups graham flour, ½ cup seeded raisins; put in tins; raise 1 hour and bake 1 hour. Mrs. W. M. Robertson.

GRAHAM BREAD (STEAMED).

1 cup sour milk, 1 cup sweet milk, 1 cup molasses, 3 cups graham flour, 1 teaspoon soda (half of soda in milk and half in molasses), 1 teaspoon salt; steam 3 hours. Mrs. Keefer.

OAT FLAKE BROWN BREAD.

1 pt. white bread sponge, 1 tablespoon salt, 2 cups oat flake, over which pour 2 cups boiling water, and allow to cool before putting into the sponge; add ½ cup molasses, and white flour until it is too stiff to stir with a spoon; let rise in a bowl; when light enough put into bread pans and rise again; bake a full hour. This will make 3 loaves. Mrs. David Alexander.

OAT FLAKE BREAD.

Pour 2 cups boiling water on 1 cup oat flake; add 1 teaspoon salt; let stand until cool; then add 1 yeast cake, previously soaked in water, 1 tablespoon molasses, ½ cup brown sugar; stir in 4 cups

wheat flour; let rise over night; next morning put in baking tins; let rise until doubled in size; bake 1 hour. This makes 2 medium sized loaves. Mrs. Kate Wilkins, Mrs. Dwight Cowan.

NUT BROWN BREAD.

Follow recipe for my Brown Bread No. 1, using New Orleans instead of Porto Rico molasses, adding 1 cup chopped walnuts (mixed with flour) to each loaf before adding flour to knead.

Mrs. Dwight Cowan.

NUT BROWN BREAD (WITHOUT YEAST).

2 cups whole wheat or graham flour, 1 cup wheat flour, 1 cup nuts, 1½ cups sour milk, ½ cup molasses, ½ teaspoon salt, 1 level teaspoon soda in molasses; bake 1 hour in slow oven.

L. E. Alden.

NUT BROWN BREAD (SWEET MILK).

2 eggs, 2 cups milk, 2 cups graham flour, 2 cups flour, 1 cup sugar, 1 cup chopped nuts, 1 teaspoon salt, 4 teaspoons baking powder; stir well; let stand 20 minutes before baking; bake slowly ¾ hour. Mrs. S. E. Walker.

NUT WHITE BREAD.

Same as above, substituting white for graham flour and using ½ cup less milk. Good without eggs, but better with them.

Mrs. J. T. Brennan.

RYE BREAD.

Make the same as my graham bread, except use rye flour instead of graham. Mrs. M. J. Danforth.

SALT RISING BREAD.

A pinch of salt and soda in a bowl; pour in a cup boiling water; when cool enough not to scald, stir in shorts enough for a thick batter; keep in a warm place over night; in the morning put about 2 qts. flour in bread bowl; pour in a cup boiling water and cool with a cup new milk; then stir in the emptyings and let rise; when light, knead into loaves and let rise to bake.

Mrs. Nelson Ensworth.

CINNAMON BUNS.

To 1 cup bread sponge, add 1 small egg, 1 tablespoon sugar, 1 tablespoon lard (not melted), ¼ teaspoon soda dissolved in a teaspoon water, ½ teaspoon salt; mix all together; add flour to make the dough into a soft loaf; knead in bowl 10 minutes; let rise until very light; roll out about ½ inch in thickness; spread abundantly with sugar and butter previously mixed together; then sprinkle lightly with cinnamon; roll up like a jelly roll and cut off from the end with a sharp knife about 1 inch for each bun; place in biscuit tin

(close together) and spread with butter and sugar; sprinkle with cinnamon; let rise until very light, and bake in a quick oven from 10 to 15 minutes. In doubling this recipe 1 large egg is sufficient.

Mrs. Dwight Cowan.

BREAD STICKS.

2 cups bread dough, 1 tablespoon butter, 1 tablespoon sugar; mould well on the board; return to bowl and let rise; mould down again and shape into sticks 4 inches long and 2 inches around. Place in bread stick tins; let rise again, and bake in hot oven.

Dora Engstrom.

DUTCH BREAD.

1 pt. bread sponge, ⅔ cup sugar, 2 eggs, ½ cup milk, 1 tablespoon each butter and lard; add flour to stir stiff with a spoon; let rise until light; put in pans; wash over with cream; sprinkle with sugar and cinnamon, putting a little butter over all; let stand until light and bake ½ hour. Mrs. James Roy.

ENGLISH CURRANT CAKE.

3 pounds sifted flour, 1½ pounds butter and lard, ¼ pound soft white sugar, ½ pound cleaned currants, 2 ounces candied lemon peel, 1 yeast cake, sweet milk to mix; rub butter and sugar and into flour until fine like meal; chip lemon peel; wash currants and add while the mixture is dry; scald milk and mix into a stiff batter like biscuit dough; dissolve yeast cake and work well in; put in warmed greased pans in shape of buns, and set to rise over night; bake in slow oven. Mrs. W. P. Mitchell.

GERMAN COFFEE CAKE.

½ pound butter, 1 cup sugar, 1 qt. warm milk, 1 cake compressed yeast dissolved in warm milk, 3 eggs and about 2 pounds flour; mix thoroughly and let stand in a warm place over night and in the morning pour into pans to rise; guard against using too much flour. Have batter the same consistency as that of layer cake; flavor with Royce's vanilla or lemon. Before placing in oven spread with butter and sprinkle with sugar and cinnamon. Mrs. Leon Ball.

ROLLS.

2 qts. flour, 4 tablespoons butter, (5 or 6 may be used), 1½ teaspoons salt, 1 beaten egg, ⅓ cup sugar, 1 qt. milk, 1 compressed yeast cake; set sponge, when sufficiently light knead and return to bowl to rise again; when light knead and mould into rolls, using just as little flour as possible. The dough should be very soft. Let rise again and when very light, bake. If the temperature of the kitchen is held at 75 degrees, the dough will be ready for its first kneading in 3 hours, and for the second kneading an hour later.

PARKER HOUSE ROLLS.

With 2 qts. sifted flour, 2 tablespoons melted butter, 2 tablespoons sugar, a little salt, well worked together; make a sponge with warm milk and add 1 dissolved yeast cake; when it is light, add flour and mould for 20 minutes; let rise again; roll it out; cut into thin cakes; butter the top and fold them half over and set to rise again; bake. Mrs. C. D. Crandall.

PARKER HOUSE ROLLS II.

1 pt. sweet milk, 1 tablespoon melted lard, 1 tablespoon melted butter, 2 tablepoons sugar, 1 small teaspoon salt, 1 compressed yeast cake, 2 qts. flour; scald milk; then add sugar, butter, lard and salt. When lukewarm, add yeast cake previously soaked in ¼ cup water; stir in enough of the measured flour, (after sifting a few times) to make a soft sponge; set aside to get quite light and spongy; then add the remainder of the flour and knead 20 minutes on the board or 10 minutes if a bread mixer is used; let rise very light; roll out; spread with butter; cut with biscuit cutter; fold over, bringing edges even; place in tin (not too close together) and let rise; bake in a quick hot oven; butter over the top after placing them in the tin and also after baking. Mrs. Dwight Cowan.

RUSK.

1 pt. milk, 1 cup yeast or 1 yeast cake dissolved in ½ cup lukewarm water, 4 eggs; add as much flour as can be stirred in with a spoon; let rise until very light; then add 2 cups sugar, 1 large cup butter. If too soft to handle, add a little more flour, but the dough should be very soft; let rise again until very light; mould gently with the hands; let rise again and bake; then wash with cream and sugar; set rusk at 3 p. m.; add sugar and butter at 9 p. m.; and let rise until morning. Jamestown Cook Book.

BISCUIT, MUFFINS, GEMS, ETC.

Mrs. S. E. Walker

BAKING POWDER BISCUIT I.

2 cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 1 tablespoon butter, 1 tablespoon lard, ¾ cup milk and water, in equal parts; mix the flour, baking powder and salt and sift twice; work in the butter and lard with the tips of the fingers; add gradually the liquid, (more or less as required according to quality of the flour), mixing with a knife until of the consistency of a soft dough; toss on a floured board; pat and roll lightly until ½ inch in thickness; cut into shape and bake in a hot oven 15 minutes. Mrs. S. J. D.

TWIN BISCUIT.

Use recipe for Baking Powder Biscuit No. 1; roll a little less than ½ inch in thickness; brush over with melted butter and put together in pairs; bake in a quick oven from 12 to 15 minutes.

BAKING POWDER BISCUIT II.

1 qt. sifted flour, 2 tablespoons lard or butter, ½ teaspoon salt, 3 teaspons baking powder; mix together; add sufficient milk to form a very soft dough; knead little as possible; roll out quickly and bake in hot oven. Mrs. W.

MAPLE SUGAR BISCUIT.

Same as above; when rolled out sprinkle with maple sugar; roll up in small rolls and cut slices from the ends and bake on buttered tins.

MAPLE SUGAR BISCUIT.

1 cup maple sugar, broken in pieces the size of hickory nuts, ½ cup white sugar, ¾ cup butter, 1 cup milk, 1 egg, 2 teaspoons baking powder, flour enough to roll moderately stiff; press a lump of sugar firmly on each biscuit just before putting in oven.

GRAHAM BISCUIT.

1⅓ cups flour, ⅔ cup graham flour, 2 teaspoons baking powder, ½ teaspoon salt, 2 tablespoons butter, ¾ cup milk; mix the flour, baking powder and salt and sift twice, work in the butter with the tips of the fingers; add the milk gradually; toss on a floured board; pat and roll to ½ inch in thickness; cut into shape and bake in hot oven 12 to 15 minutes.

BLUEBERRY CAKE.

¾ cup butter, 2 cups sugar, 3 eggs, 1 cup sweet milk, 2 cups blueberries, 3½ cups flour, 2 teaspoons baking powder. Bake in a shallow pan; cut in squares and serve hot.

Honor S. Parmlee.

COFFEE SQUARES.

Steam ½ cup sugar with the same quantity butter, adding 1 well beaten egg, ½ cup strained black coffee, a pinch salt, ½ cup milk and 2 teaspoons baking powder sifted with 2 cups flour; beat thoroughly and then stir in ½ cup floured currants. Pour into a well-buttered square pan, and after sprinkling with cinnamon and powdered sugar bake in a moderate oven for ¾ of an hour. Cut when cold into small squares. Good Housekeeping.

CORN RICE BREAD.

3 eggs beaten together until very light; add ½ cup white corn meal, ½ cup cold boiled rice, 1 teaspoon baking powder, milk to make a very thin batter and lastly 1 tablespoon melted butter poured in. Bake until firm in a moderate oven and serve with spoon as soon as done. White corn meal is necessary to make this a success.

Mrs. G. M. Tybout.

Nice with chicken or fish. Mrs. Noyes.

JOHNNY CAKE.

2 eggs, pinch salt, 2 tablespoons sugar, 2 tablespoons melted butter, 1 cup milk, 1 cup corn meal, 1 cup flour, 2 teaspoons baking powder; bake 20 minutes in a quick oven. Mrs. J. M. Siegfried.

JOHNNY CAKE II.

2 cups corn meal, 1 cup flour, 1 cup sweet milk, 1 cup sour milk, 1 egg, 1 tablespoon melted butter, 1 teaspoon baking powder in flour, ½ teaspoon soda in sour milk, 1 tablespoon sugar.

Mrs. Gemmill.

JOHNNY CAKE III.

6 tablespoons melted butter, 6 small tablespoons sugar, 1 cup sweet milk, 3 eggs, 1 cup corn meal, 2 cups wheat flour, 3 teaspoons baking powder, a little salt. C. W.

JOHNNY CAKE IV.

2 eggs, 1 cup sugar, 1½ cups corn meal, ⅔ cup melted lard, 2 cups each sour milk and flour, 2 teaspoons each soda and salt. This makes 2 cakes. Mrs. Ed. R. Allen.

SOUR CREAM BISCUIT.

1 qt. flour, 3 teaspoons baking powder, 2 tablespoons butter; work into dry flour, ½ teaspoon soda added to 1 cup sour cream, salt and sufficient sweet milk to make right to roll.

Mrs. S. E. Walker.

GEMS.

In baking gems, remember to have a hot oven, and heated, well greased pans.

GRAHAM GEMS.

Butter the gem pans thoroughly and put where they will get very hot. 1 cup graham flour, 1 cup sweet milk, 1 egg beaten light, 1 tablespoon sugar, butter the size of large walnut, 1 teaspoon cream of tartar, ½ teaspoon soda, pinch of salt; beat up quick and hard; do not stir. Mrs. Mark Jamieson.

GRAHAM GEMS.

1 pt. buttermilk, 1 teaspoon soda, a little salt, 1 egg, ½ cup sugar, 1 tablespoon lard; thicken with graham flour and bake in gem tins. Mrs. Hoffman.

GRAHAM GEMS.

1 scant qt. graham flour, 2 teaspoons baking powder, 3 teaspoons sugar, ½ teaspoon salt; mix well together and wet with 1 pt. milk; bake in gem pans in a hot oven. Mrs. Hiram G. Eddy.

GRAHAM GEMS.

1 egg, ½ cup sugar, 1 large tablespoon butter, scant cup milk, 2 teaspoons baking powder, ½ cup flour, 1 cup graham flour; makes 10 or 12 gems. Mrs. W. J. Richards.

KORNLET GEMS.

1 can Kornlet, 1 pt. flour, 1 teaspoon salt, same of sugar, 2 large teaspoons Baking Powder, 1 pt. milk; mix into a firm batter; fill well-greased gem pans ⅔, and bake in a hot oven.

WHEAT GEMS.

1 egg, 1½ cups sweet milk, 2 cups flour, 2 teaspoons baking powder, 1 tablespoon melted butter; bake in very hot oven in very hot gem pans. Mrs. I. G. Lacy.

CORN GEMS.

Same as Johnny Cake No. 1. Bake in gem pans.

BREAKFAST MUFFINS.

Take 1 qt. flour and stir in 3 teaspoons baking powder, 1 pt. milk, 3 eggs, 3 tablespoons sugar, butter size of an egg; bake in gem tins or muffin rings. Mrs. David H. Siggins.

CORN MUFFINS.

1 large cup sweet milk, 2 eggs, 4 tablespoons sweet cream, 2 teaspoons baking powder, 1 cup flour, 1 cup corn meal, a little salt. For wheat muffins use this recipe substituting wheat flour for the corn meal. Very reliable. Mrs. Weston Beaty.

DAINTY CORNMEAL MUFFINS.

2 eggs, 2 tablespoons white sugar, 1½ cups sweet milk, ½ teaspoon salt, 1 cup white Indian meal, 2 cups flour, a tablespoon melted butter, and 2 heaping teaspoons baking powder; sift the baking

powder into the flour. Begin with the eggs and add all the other ingredients in the order above given and bake in gem pans in a hot oven for 20 minutes. They are delicious. Mrs. S. E. Walker.

MUFFINS.

Beat ½ cup sugar, 1 tablespoon melted butter and 1 egg thoroughly; add 1 cup sweet milk, 1¾ cups flour and 3 teaspoons baking powder. Makes 8 or 9 muffins. Mrs. D. D. Reed.

MUFFINS.

2 cups flour, 2 tablespoons sugar, 1 tablespoon melted butter, 1 cup sweet milk, 3 teaspoons baking powder, 1 egg and a little salt.
Mrs. Haslet, Franklin.

MUFFINS (SALLY LUNN).

3 tablespoons melted butter, ½ cup sugar, 1 cup sweet milk, 2 cups flour, 1 egg, 3 teaspoons baking powder; bake in muffin rings or small patty pans. Nice for tea, warm. Mrs. C. D. Crandall.

MUFFINS WITHOUT EGGS.

1 qt. buttermilk, 1 teaspoon soda dissolved in the milk, a little salt, and flour enough to make a stiff batter; drop into gem tins and bake 15 or 20 minutes. 2 or 3 tablespoons sour cream will make them a little richer. Mrs. C. A. Bettis.

MUFFINS WITH COCOA.

¼ cup butter, ¼ cup sugar, 1 egg, ¾ cup milk, 1½ cups flour, ½ cup cocoa, 2 rounded teaspoons baking powder. Cream the butter and sugar; add the yolk of the egg; sift the flour and baking powder together 3 times; add this mixture alternately with the milk; beat the white of an egg to a stiff froth and fold in carefully; fill hot gem pans half full; bake in a quick oven 15 or 20 minutes.
Clara B. Scofield.

MUFFINS.

1 pt. flour, 1 cup milk, 2 eggs, 2 teaspoons baking powder, butter the size of an egg; beat the yolks of the eggs with the butter; then add the whites well beaten; sift baking powder with the flour and mix all together in a batter; bake in muffin rings.
Mrs. L. B. Hoffman.

MUFFINS.

2 cups flour, salt, 2 teaspoons baking powder, 1 tablespoon butter, 1 tablespoon sugar; beat 1 egg in a teacup and fill with sweet milk; beat into a batter and bake in muffin rings.
Mrs. J. C. Thomas.

RICE MUFFINS.

1 cup boiled rice, 1 cup sweet milk, 1½ cups flour, 2 eggs, well beaten, 2 teaspoons baking powder, 1 teaspoon sugar, ½ teaspoon salt, 5 tablespoons melted butter; stir lightly; bake in hot muffin pans. Mrs. S. E. Walker.

POP-OVERS.

2 cups milk, 2 cups flour, 2 eggs, 1 even teaspoon salt; beat eggs separately, adding whites last; beat all well together; bake in gem pans. Mrs. J. B. Allen.

GRIDDLE CAKE INSTRUCTIONS.

In cooking pancakes and waffles, be sure to use only enough grease to keep them from sticking to the griddle or waffle iron. Have the griddle hot; cook the cakes until the edges are full of bubbles; then turn. If doughy inside, the griddle is too hot; if leathery and heavy, not hot enough. A teaspoon of brown sugar will make cakes brown nicely. The addition of some soaked bread crumbs, mashed fine, or a little cold rice soaked in milk until soft, makes them very tender and delicious.

BUCKWHEAT CAKES.

1 qt. warm water, 1 teaspoon salt, 1 cake yeast foam dissolved in warm water, buckwheat flour enough to make a stiff batter; when ready to bake pour out some of the stiff batter and set in a cool place to start batter for next morning and thin the rest with sour milk to the right consistency and add 1 teaspoon soda; bake on a hot griddle. Mrs. Bettis.

Buckwheat batter can be kept perfectly sweet by pouring cold water over that left from one morning, and which is intended to be used for raising the next morning's cakes. Fill the vessel entirely full of water and put in a cool place; when ready to use, pour off the water, which absorbs the acidity.

CORN GRIDDLE CAKES.

2 cups flour, ½ cup corn meal, 1½ tablespoons (level) baking powder, 1½ teaspoons salt, ⅓ cup sugar, 1½ cups boiling water, 1¼ cups milk, 1 egg, 2 tablespoons melted butter; add meal to the boiling water and boil 5 minutes; turn into bowl; add milk and remaining dry ingredients, mixed and sifted; then add the egg well beaten and then the butter; bake at once on hot griddle.

Jamestown Cook Book.

GRIDDLE CAKES WITHOUT EGGS.

2 cups graham flour, 1 cup white, 2 cups buttermilk, 1 teaspoon salt, 1 heaping teaspoon soda, 1 pt bread crumbs soaked until soft; add water if necessary to thin batter. Mrs. E. R. Pierce.

GRIDDLE CAKES FOR TWO.

Beat 1 egg; add a pinch of salt, 1 cup sour or buttermilk, ½ teaspoon soda and 1 teaspoon baking powder sifted with 1 scant cup flour. Let stand ½ hour and bake. Lucie C. Richards.

GRIDDLE CAKES WITHOUT EGGS.

1 pt. sour milk; add a pinch of salt, flour enough to make a stiff batter; beat perfectly smooth, the last thing before baking add a level teaspoon soda dissolved in hot water; add enough sweet milk to make thin enough for baking on a hot griddle.

Mrs. L. M. Ridlesperger.

SWEET MILK GRIDDLE CAKES (WITHOUT EGGS).

1 pt. sweet milk in which dissolve ½ teaspoon soda, 1 cup flour in which mix 1 rounded teaspoon baking powder; put together and add a pinch of salt and enough flour to make the right consistency for baking on a hot griddle. Mrs. Lizzie Garfield.

FLANNEL CAKES.

1 qt. milk, 3 tablespoons yeast, 1 tablespoon melted butter, 2 eggs well beaten, 1 teaspoon salt, flour to make good batter; set sponge over night. In morning add butter and eggs.

Mrs. George Noyes.

POTATO PANCAKES.

Take raw potatoes and grate them; let them drain through colander to dry out juice; add egg, salt, nutmeg and onion to season; fry in butter and lard, but not enough to make them greasy. One egg is sufficient for 6 potatoes. Conewango Fishing Club.

RICE GRIDDLE CAKES.

1 pt. milk, 2 cups boiled rice, 2 cups flour, 3 eggs, 2 heaping teaspoons baking powder; press the rice through a sieve; add to it the eggs well beaten; then 1 tablespoon melted butter; then the flour and milk; beat until smooth; add the baking powder; mix thoroughly and bake at once on a hot griddle.

Jamestown Cook Book.

WAFFLES.

1 qt. flour, 1 large pt. sweet milk, 2 eggs, 3 tablespoons butter, 2 teaspoons baking powder, a little salt; rub the butter through the flour thoroughly; add salt and baking powder; when ready to bake beat the eggs and add to the milk and then to the other ingredients.

Ellen W. Beaty.

WAFFLES.

1 pt. sweet milk, ½ cup melted butter, sifted flour to make soft batter; add the well beaten yolks of 3 eggs; then the beaten whites, lastly 2 teaspoons baking powder. Mrs. Lucy Noyes.

NICE WAFFLES.

1 pt. sour milk, 1 teaspoon salt, 1 tablespoon melted butter, 3 eggs beaten separately, flour to make thick batter, and 1 teaspoon soda dissolved. Sweet milk may be used, in which case substitute 2 teaspoons baking powder for the soda. C. J. W.

GRAHAM WAFFLES.

1 pt. sweet milk, 3 well beaten eggs, 1 tablespoon sugar, butter the size of a walnut (melted), salt, 1 pt. graham and 1 cup wheat flour, mixed with 2 heaping teaspoons baking powder.

BREAKFAST DISHES

Mrs. C. A. Bettis

BREAKFAST HINTS.

Serve all cold things absolutely cold, and hot things hot.

If toast is served have it made at the last minute, or, better still, three or four times during the meal, and send it to the table in a folded napkin, hot and crisp.

First, fruit of all kinds daintily prepared, followed by cereals uncooked or the cooked ones following recipes on the package for cooking, toast, cakes, waffles or muffins, eggs, hash, potatoes baked, creamed or the potato chips, cookies, doughnuts, and above all a good cup of coffee or cocoa.

Any of the following recipes which have been tested will help to make a delicious breakfast.

For all sorts of muffins, gems, waffles, pancakes and similar dishes, suitable for breakfasts, look in the department headed "Muffins, Gems, etc."

BREADED EGGS.

Boil the eggs hard; cut in round, thick slices; pepper and salt; dip each in beaten raw egg; then fine bread crumbs or powdered cracker, and fry in butter hissing hot; drain off every drop of grease and serve on a hot dish for breakfast. Mrs. R. T. A.

BACON CRISPS.

Take thin slices of nice bacon; remove the rind; dip in beaten egg and rolled cracker crumbs, and fry a delicate brown.

HAM FRITTERS.

To 2 cups boiled ham chopped fine, add 2 well-beaten eggs, ½ cup milk, a few cracker or bread crumbs; season with pepper and salt, and drop by the spoonful into hot fat; fry a nice brown.

DEVILED KIDNEYS.

Cut 4 lamb's or 2 veal's kidneys into small pieces; cover with cold water and let come to the boil; drain; put in a sauce pan, 1 medium-sized onion, chopped fine, 1 tablespoon butter and simmer till onion turns yellow; add 1 cup broth, 1 teaspoon curry powder, a pinch cayenne, salt, and let the kidneys simmer about ½ hour or until tender; thicken a little and serve on hot buttered toast.

Mrs. R. T. A.

CREAMED SALT MACKEREL.

Take a salt mackerel; wash; remove all the black skin from the inside, and soak over night in a large pan of water; place in hot water and let simmer for a minute or two; drain and place on a platter; have ready a rich cream dressing; pour over, and send to the table hot.

OYSTER CAKES.

To ½ pt. oyster liquor and ½ pt. sweet milk, add 1 pt. wheat flour, a few chopped oysters, 2 eggs and a little salt; drop by spoonfuls into hot lard, and fry a nice brown.

PIGS IN BLANKETS.

Take nice thin slices of bacon; remove the rind and parboil; take fine, plump, fresh oysters; drain; dip in beaten egg, and roll in cracker crumbs; wrap each oyster in a slice of bacon, pinning together with a wooden toothpick; place the pigs in a wire basket, and immerse in hot fat until a delicate brown; remove the picks, and send to the table hot.

SAUSAGE ROLLS.

Boil small sausages; cut in half lengthwise and remove the skin; make a rich baking powder biscuit dough; roll to the thinness of ½ inch; cut in strips somewhat larger than the sausages; fold in the sausages; roll and pinch until well covered; brush with milk and bake in a quick oven. Mrs. R. T. A.

MINCE GRIDDLE CAKES.

Chop all the cold bits of meat you may have, of whatever kind, cooked of course; season with salt and pepper; make a batter as for pancakes; lay a spoonful on the well-buttered griddle; then a spoonful of the chopped meat and part of a spoonful of the batter over the meat; when cooked on one side, turn, and when done, serve hot as possible.

FRENCH TOAST.

Put 6 slices of bread in a dish; beat 2 eggs well, and put in 1 pt. sweet milk; stir well; pour over the bread and let stand 10 minutes; bake on a hot buttered griddle, same as pancakes, and eat with butter and sugar or syrup.

FRIED BREAD.

Dip slices of stale bread in milk or water quickly; place in hot skillet containing melted butter and cover; let fry until browned on both sides and steamed through. Mrs. M. J. Danforth.

POTATO CAKES.

Take 1 qt. cold mashed potatoes and work 2 eggs well through; make into cakes and fry in butter and lard, or drippings. You can mix in codfish that has been previously prepared for the table, and make codfish balls.

CORN MEAL MUSH.

Salted water 4 cups, corn meal 1 cup. Into the salted water, stir corn meal till it begins to thicken, and finish cooking in a double boiler; cook 3 or 4 hours. May be re-heated over steam for breakfast, and served with sugar and cream.

FRIED CORN MEAL MUSH.

Sprinkle fresh corn meal into salted boiling water; stir until very smooth, adding meal until of the right consistency. Let it boil slowly for ½ hour; then add a little wheat flour; put in a wet mold, ½ pound baking powder can or pudding dish to cool, or dip muffin rings in cold water; set on a plate and fill with mush; remove the stiffened forms; cut in slices ½ inch in thickness; roll in flour and fry slowly in hot lard or drippings; serve with molasses or maple syrup.

GRAHAM MUSH.

Stir fresh graham flour into salted, boiling water, beating out the lumps as much as possible; boil briskly for several minutes, and serve hot with sugar and cream.

OAT FLAKE.

To 1 qt. boiling water add 2 cups oat flake and a teaspoon salt; let boil in the upper kettle of a double boiler over the fire until thickened; then cook over steam from 40 minutes to an hour, or until ready to serve.

OATMEAL MUSH.

Put 4 tablespoons oat flake into 1 qt. cold water; add 1 teaspoon salt; let it cook slowly from 1 to 2 hours, adding hot water when needed; just before serving add 1 teaspoon butter; serve with sugar and cream.

BAKED MUSHROOMS.

Peel 12 large fresh mushrooms; simmer in butter; add 1 cup chicken or veal broth, or a cup cream; salt and pepper to taste; simmer 15 minutes; place on rounds of bread on a buttered platter; cover and cook in oven about 10 minutes, basting once with melted butter. A small pinch of mace will give the mushrooms a more pronounced flavor.

Mrs. M. M. W.

MUSHROOM OMELET.

Clean 1 cupful small button mushrooms, canned ones may be used; cut them into bits; put into a stew-pan an ounce of butter and let it melt; add the mushrooms, a teaspoon salt, ⅛ teaspoon pepper and ½ cup cream or milk; stir in a little flour, dissolved in milk to thicken if needed; boil 10 minutes, and set aside until the omelet is ready; make a plain omelet the usual way, and just before doubling it, turn the mushrooms over the center, and serve hot.

Mrs. R. T. A.

TOMATOES FOR BREAKFAST.

Cut in half nice, firm tomatoes; place in pan skin side down, with piece of butter on each; sprinkle with pepper and salt, and bake till tomatoes are tender; remove with a cake turner onto a hot serving dish; add a cup cream to the juice in the pan; let it come to the boil; thicken with a little flour and pour over the tomatoes; serve with hot toast. Mrs. R. T. A.

SANDWICHES

Miss Nettie Talbott

The term sandwich was first used by John Montagu, fourth Earl of Sandwich (1792), who used to have slices of bread with ham between brought to him at the gaming-table, to enable him to go on playing without intermission. The term is now applied to thin slices of bread, cake or crackers, plain or buttered with some article of food placed between.

Bread for sandwiches should be a day old before using. The butter should be creamed with a spoon or knife before spreading, not melted.

BEET AND CREAM CHEESE SANDWICHES.

Spread one piece of bread with cream cheese, the other with beets that have been chopped very fine and seasoned with French dressing.

BACON SANDWICHES.

Spread mayonnaise dressing and chopped sweet pickle on crisp pieces of cold broiled breakfast bacon that has been placed between thin slices of bread.

BAKERS' ROLL SANDWICHES (HOT).

Split and butter sandwich rolls; cover with thin slices of cheese; fasten with toothpicks or tie together with string; put in hot oven for 5 minutes and serve.

CHEESE SANDWICHES (HOT).

Slice bread thin; remove crusts and place a slice of cheese with a sprinkle of cayenne between two slices of the bread; put sandwiches in drippers and place in oven until a light brown; serve hot.

Miss Bemis.

CHEESE AND PICKLE SANDWICHES.

Mix Neufchatel cheese with chopped sweet pickles and enough cream to make soft paste; spread bread in the usual way.

CHICKEN SALAD SANDWICHES.

Chop cooked chicken; season with salt, pepper and paprika; mix with salad dressing and cream; spread on bread and press corresponding slices together.

CLUB SANDWICHES.

Have ready 4 triangular pieces of toasted bread spread with Mayonnaise dressing; cover 2 of these with lettuce; lay thin slices

of cold chicken (white meat) upon the lettuce; over this arrange slices of broiled breakfast bacon; then lettuce, and cover with other slices of toast spread with Mayonnaise; garnish with lettuce dipped in Mayonnaise.

CAVIARE SANDWICH ROLLS.

To each 2 tablespoonfuls of caviare, add 10 drops onion juice and a few drops lemon juice, and mix together thoroughly; remove the crust from a fresh, moist loaf of bread; cut in thin slices; spread each slice very delicately with butter and caviare mixture; roll and pin with toothpicks. If the bread is not sufficiently moist to roll, wrap the loaf in a damp cloth; then in a dry one; keep in this fashion until ready to serve.

DILL PICKLE SANDWICHES.

Use dill pickle instead of olives and proceed as for olive sandwiches. Let the pickle drip off a little before using, so that it will not thin the dressing. Mrs. W. F. Messner.

EGG SANDWICHES.

Hard boil the eggs, when cold peel and chop rather fine; add sufficient amount of both oil and vinegar to make it moist enough to spread on thin buttered slices of bread; season well with salt and paprika. Mrs. Paul B. Stewart.

FIG SANDWICHES.

Chop ¼ pound figs very fine; add ¼ cup water and cook to a smooth paste; add also ⅓ cup almonds, blanched, chopped very fine and pounded to a paste with a little rose-water, also juice of ½ lemon. When cold spread mixture on thin slices of cake or brown bread. Raisins or dates may be used in place of figs.

HAM SANDWICHES.

Chop cold boiled ham (¼ as much fat as lean); season with salt and paprika; mix with salad dressing and enough cream to spread; prepare sandwiches in usual way.

LAMB SANDWICHES.

Mix cold chopped lamb with fresh mint sauce and a little salad dressing if desired; spread on thin slices of buttered bread.

LETTUCE SANDWICHES.

Lay lettuce leaf on buttered bread; cover with Mayonnaise which has been mixed with a little finely chopped onion.

LUNCHEON SANDWICHES.

Mix equal parts of chopped cooked ham and veal with a well seasoned brown sauce and spread between slices of bread that have been fried in butter. Serve at once.

MOSAIC SANDWICHES.

Cut slices of brown and white bread half an inch thick; spread with butter and either a sweet or a savory mixture; put 4 or 5 together and leave under a weight until well pressed; slice from the end when ready to serve.

NEUFCHATEL SANDWICHES.

Neufchatel cheese is excellent in sandwiches mixed with an equal quantity of chopped nuts and seasoned with paprika. They are better if made of rye or bran bread and should be served at any informal or Dutch lunch with coffee. Mrs. Paul B. Stewart.

NUT AND EGG SANDWICHES.

Mix 1½ cups of pecan and walnut meats, (equal parts) ground fine with 2 hard-boiled eggs and 8 medium-sized olives chopped fine; moisten with dressing made as for my salmon salad and spread between buttered slices of bread. Mrs. Edward Lindsey.

OLIVE SANDWICHES.

Chop olives and mix with either cream or oil mayonnaise as preferred and spread between thin slices of buttered bread.

PEANUT SANDWICHES.

Chop freshly roasted peanuts very fine; then pound in a mortar until smooth; season with salt and thick cream. Salad dressing may be used with cream, if desired.

Peanuts and red raspberry jam mixed make a delicious filling for sandwiches.

PEPPER HASH SANDWICHES.

Drain the pepper hash (recipe in Pickle Department); mix to taste with any boiled salad dressing and use as other fillings.

Mrs. W. J. Richards.

RUSSIAN SANDWICHES.

Slightly butter thin slices of bread; moisten fine chopped olives with Mayonnaise Dressing and spread on bread; spread other side with Neufchatel and press together.

SWEET SANDWICHES.

Spread slices of brown or white bread with grapefruit marmalade through which is chopped candied ginger. Another good sweet mixture is pineapple preserves mixed with candied cherries. Equally delicious is bar-le-duc and cream cheese or grated maple sugar and chopped walnuts. Mrs. W. J. Richards.

SARDINE SANDWICHES.

Use in bulk, equal parts of yolks of well-cooked eggs, rubbed to a smooth paste, and the flesh of sardines, freed from skin and bones and pounded in a mortar; season to taste with a few drops of tobas-

co sauce and lemon juice, and spread as usual. Crackers may be used in the place of bread if prepared just before using.

TONGUE AND VEAL (OR CHICKEN) SANDWICHES.

Use a little less of the chopped tongue than of the other kind of meat ,and ½ as much chopped celery as meat; mix with salad dressing; spread one piece of bread with butter, the other with the mixture and press together.

CHAFING DISH

Miss Mary White

The chafing dish, which, within the last few years has gained so much favor, is by no means a utensil of modern invention, as its history may be traced to the time of Louis XIV.

The simple tin chafing dishes may be bought for as small a sum as 90 cents, while the elaborate silver ones command as high a price as $100. Very attractive ones are made of granite ware, nickel or copper. The latest patterns have a screw adjustment to regulate the flame and a metal tray on which to set the dish.

A chafing dish has 2 pans, the under one for holding hot water, the upper one with long handle for holding food to be cooked. A blazer differs from a chafing dish, inasmuch as it has no hot water pan. Wood alcohol is often used instead of the high proof spirits.

CREAMED CHICKEN.

1½ cups cold cooked chicken, cut in dice, 1 cup cream sauce and ⅛ teaspoon celery salt. Heat chicken dice in sauce, to which celery salt has been added.

CREAMED CHICKEN WITH MUSHROOMS.

Add to Creamed Chicken ¼ cup mushrooms, cut in slices.

Mrs. F. J. Lyons.

CURRIED EGGS.

Melt 2 tablespoons butter; add 2 tablespoons flour mixed with ¼ teaspoon salt, ½ teaspoon curry powder and ⅛ teaspoon paprika; stir until well mixed; then pour in gradually 1 cup milk; add 3 hard-boiled eggs cut into eights lengthwise, and re-heat in sauce.

Mary L. White.

FUDGE (See Confections).

FRIED FROGS' LEGS.

Clean and trim 1 dozen frogs' hind legs; season with salt and pepper; roll in crumbs, egg and crumbs, and saute in a hot blazer, using enough butter to prevent burning. Do not attempt to cook too many at a time.

MUSHROOMS A LA SABINE.

Wash ½ pound of mushrooms; remove stems and peel caps; sprinkle with salt and pepper; dredge with flour and cook 3 minutes in a hot pan with 2 tablespoons butter; add 1⅓ cups brown sauce and

cook slowly 5 minutes; sprinkle with 3 tablespoons grated cheese; as soon as cheese is melted, arrange mushrooms on toast and pour over them the sauce.

MACAROONS WITH CHOCOLATE SAUCE.

Put 1 cup rich cream in the chafing dish; beat together ¼ cup cocoa, the yolks of 3 eggs and 6 tablespoons sugar; add this to the hot cream; stir continuously until thick; flavor with ½ teaspoon of Royce's vanilla, and pour at once over the macaroons.

Mrs. Roy.

FRICASSEED OYSTERS.

2 teaspoons butter, 1 teaspoon salt, ½ teaspoon pepper, (cayenne), 1 pt. oysters; place all ingredients, except oysters in blazer, when hot add oysters; cover and shake pan occasionally. When the oysters are plump, drain them and place them where they will keep hot; add enough cream to liquid drained from oysters, to make 1 cup. Make a white sauce, using this for liquid: 2 tablespoons butter, 1 teaspoon lemon juice, 2 tablespoons flour, salt and pepper to taste; beat 1 egg until light; pour sauce over it; add oysters, and when hot, serve on toast or in patty cases. Mrs. H. C. Jacobs.

PANNED OYSTERS.

Heat ½ cup butter in blazer; add 1 qt. cleaned oysters; season to taste with salt and pepper; cook until oysters curl and serve on hot toast. Mrs. W. J. Richards.

PANNED OYSTERS.

Melt 2½ tablespoons butter; add 2 tablespoons flour, ¼ teaspoon salt, ⅛ teaspoon paprika, ½ tablespoon Chili sauce; clean 1 pt. oysters and add; cook until edges curl; then add 1 tablespoon finely chopped parsley and 2 tablespoons chopped celery; serve with toast.

Miss Mary White.

PANNED OYSTERS.

Put 1 pt. oysters in colander; pour cold water over them; let drain for 10 minutes; put frying pan over fire, and when very hot toss in oysters; shake over fire until oysters are plump; season with salt, pepper and 1 tablespoon butter; serve on platter with tomato catsup. Mrs. Gruninger.

GRILLED SARDINES.

Drain 12 sardines and cook in a chafing dish until heated, turning frequently. Place on small oblong pieces of dry toast, and serve with Maitre d'Hotel or Lemon Butter. Mrs. Farmer.

Lemon Butter.

¼ cup butter, 1 tablespoon lemon juice; cream the butter, and add slowly lemon juice.

SWEETBREADS WITH MUSHROOMS.

Parboil 1 pair sweetbreads and cut in dice; cook 2 tablespoons chopped mushrooms in 3 tablespoons butter 5 minutes; add 2½ tablespoons flour, mixed with ½ teaspoon salt and ⅛ teaspoon paprika, and pour on gradually 1 cup milk and ¼ cup mushroom liquor; add the sweetbread dice and 1 teaspoon lemon juice. Just before serving, add the yolks of 2 eggs and 1 teaspoon finely chopped parsley. Miss Mary White.

CREAMED SWEETBREADS.

Remove tubes and membrane from 1 pair of sweetbreads; clean and parboil in boiling salted water 20 minutes; drain and plunge into cold water; as soon as cool, remove from the water and cut into ½ inch cubes; melt 2 tablespoons butter and add 2½ tablespoons flour mixed with ¼ teaspoon salt and a few grains of pepper; pour on gradually 1 cup milk; then re-heat sweetbreads in sauce.

Mrs. Paul B. Stewart.

SCOTCH WOODCOCK.

Melt 3 tablespoons butter; add 1½ tablespoons flour and pour on gradually 1 cup milk; add ¼ teaspoon salt, a few grains cayenne and anchovy essence; add 4 hard-boiled eggs finely chopped and serve on toast. Mrs. H. C. Jacobs.

WELSH RAREBIT.

½ pound cheese, 1 tablespoon butter, 1 egg, ½ cup cream, ½ teaspoon salt, 1 dash cayenne pepper, ¾ teaspoon dry mustard; mince the cheese and put all the ingredients into the chafer and stir constantly until it is smooth and of the consistency of thick cream; serve immediately on hot butter crackers.

Mrs. Richards.

WELSH RAREBIT.

1 pound cheese, 2 eggs, ½ cup milk or cream, 2 teaspoons butter, ¼ teaspoon mustard, ½ teaspoon Worcestershire sauce; put cheese and milk or cream, into upper part of chafing dish; mix mustard, salt, cayenne and Worcestershire; add eggs and beat well. When cheese is melted stir in mixture of dry ingredients and egg; then the butter, and stir until it thickens; stir constantly; pour over toast or wafers; brown toast on one side only. Mrs. H. C. Jacobs.

OTHER RECIPES FOR CHAFING DISH.

Eggs and Cheese.

Egg Fondue.

Eggs Scrambled with Tomato.

Creamed beef, fish, oysters, veal, etc.

PUDDINGS AND SAUCES

Mrs. C. D. Crandall

BOILED PUDDINGS.

Be sure there is sufficient water in the kettle to boil the length of time the pudding requires. Scald a good bag; sprinkle with flour; turn inside out and put in the batter; tie tightly leaving room for pudding to swell; plunge in the kettle of boiling water; cover and do not disturb until done.

STEAMED PUDDINGS.

Place a cloth under the cups or pudding dish, and one over the pudding to absorb moisture. Have a steady fire and be sure there is sufficient water beneath to furnish steam the required time.

BAKED PUDDINGS.

Earthen ware is preferable for a pudding dish, though tin or granite ware may be used. Butter dish carefully before putting in the pudding and bake in an even temperature. Do not cook custards too long or they become watery.

APPLE DUMPLINGS.

1 qt. flour, 3 teaspoons baking powder, 1 heaping teaspoon salt, 1 tablespoon lard. Either milk or water (milk is best). Make dough as for biscuits, work as little as possible; roll out and cut in squares; have apples pared and cored; if small put 1 whole apple in each square; if large, ½ with a little sugar; bring the corners up around the apples and pinch together inclosing the apple in the dough; steam ½ hour; place a napkin in the steamer so when the dumplings are done they can be lifted out without breaking. Have the water boiling when steamer is set on. This is enough for 8 or 9 dumplings. Mrs. W. A. M.

APPLE PUDDING.

4 large or 5 small apples grated, 1 good cup sugar, yolks 2 eggs, pinch of salt, pinch of cinnamon; mix with a fork all together; beat whites of eggs stiff and put into the pudding still beating with the fork. Have the pudding dish hot with a lump of butter in it, and bake in a pan of hot water for ½ hour. Eat with hard sauce or sugar and cream. Mrs. Hoffer, Jamestown.

APPLE PUDDING.

1 qt. stewed apples, ¼ pound butter, 4 eggs, 1 cup grated bread, a little nutmeg; sweeten to taste; bake in a pudding dish.

APPLES BAKED.

Core the apples; fill with sugar and butter; put in baking dish with a little water; cover and bake slowly until tender. Before serving, fill centers with nuts, if desired. Serve with cream.

ALMOND PUDDING.

Blanch ¾ pound sweet almonds and pound fine; add 1 large spoon rose water, or other flavoring, if desired; beat 6 eggs to a stiff froth, adding 3 tablespoons sugar, 3 tablespoons cracker crumbs, 4 ounces melted butter and 4 ounces citron cut in small bits. To this add the pounded almonds and 1 qt. milk; bake ½ hour in a pudding dish with lining and rim of paste. Delicious. Mrs. M. D. Hall.

BERRY ROLL (STEAMED).

Mix together 1 pt. flour, a pinch salt, 1½ teaspoons baking powder, 1 small tablespoon butter, 1 teaspoon sugar; add sufficient milk to make a soft dough; roll out ¾ inch thick; cover with fresh berries (canned ones may be used); sprinkle with sugar and a teaspoon flour; roll up; moisten edges and ends and pinch together; place on a buttered plate with a cloth under and over to absorb moisture, and steam 45 minutes without lifting the cover; serve hot with cream and sugar or fruit sauce like the filling. (This may be steamed in 2 layers with berries between, if preferred). Mrs. Kitchen.

BIRDS' NEST.

Into a deep buttered pie tin or muffin tins, slice tart apples and cover with sugar (about ¾ cup); sprinkle with cinnamon and dot with butter as for pie (apple sauce may be used); cover with a batter made as follows: Into 1½ cups flour, mix a tablespoon butter, a pinch of salt, 1 tablespoon sugar and 1½ teaspoons baking powder; add gradually ¾ cup milk; bake 30 minutes or until the apples are tender; serve hot with sugar and cream . Mrs. Kitchen.

BLUEBERRY PUDDING.

Follow recipe for Blueberry Cake, (page 98) and serve with a pudding sauce.

BROWN BETTY.

Butter a pudding dish; put in a layer of bread crumbs; next a layer of apples, pared and sliced thin, a little sugar, butter and nutmeg to taste; next a layer of bread crumbs, and so on until the dish is filled, having a layer of bread crumbs at top; pour in a little water and cover dish; set in oven. When nearly done remove the cover and brown on top. Eat with cream or sauce of any kind.

Mrs. C. D. Crandall.

Note:—Well sweetened apple sauce may be substituted for the fresh apple. To elaborate, add raisins, currants and nuts.

BREAD PUDDING (BAKED).

Yolks of 2 eggs, beaten, add ½ cup sugar; beat again; then add ¾ qt. milk, ¾ cup bread crumbs and a teaspoon butter; add either cocoanut, raisins, nutmeg or Royce's flavoring extract and bake 30 minutes or until brown on top; spread with a fruit jelly or conserve and cover with the whites of 2 eggs beaten stiff and slightly sweet ened and flavored; place in a slow oven until brown. The jelly may be omitted. Mrs. Kitchen.

BREAD PUDDING STEAMED).

3 cups bread crumbs soaked in 1 cup hot milk, 1 cup molasses, 1 cup fruit (currants, raisins, citron and nuts), 1 teaspoon soda, 1 egg 1 large cup flour, 1 tablespoon butter, salt and spice to taste. Don't use any butter if you use nuts. Steam 3 hours and serve with any good sauce. Mrs. E. R. Allen.

BUCKEYE PUDDING.

1 egg, ⅔ cup P. R. molasses, ½ cup cold water, 1 cup flour, 1 cup seeded raisins mixed with the flour, 1 scant teaspoon soda, little cinnamon and salt; steam 1½ hours. No shortening, but good.
Mrs. Gokey, Jamestown.

Cold Sauce for Buckeye Pudding.

1 egg, piece of butter size of egg, ⅔ cup granulated sugar, ½ teaspoon Royce's vanilla; cream butter and sugar; add beaten yolk; then last the beaten white.

CARAMEL PUDDING.

2 cups brown sugar, 4 eggs, 1 qt. milk, Royce's vanilla to taste, melt sugar in spider; when thoroughly melted add milk and stir until sugar is all dissolved; cool and add to the well beaten eggs; flavor and bake in oven in pan of water; add a pinch of salt to eggs when beating. Mrs. Daniel A. Sullivan, Jamestown.

CHOCOLATE PUDDING.

Melt 1¼ oz. chocolate over water; beat yolks 4 eggs with 1 cup sugar until light; add to choclate, stirring constantly; flavor with ½ teaspoon Royce's vanilla and ½ teaspoon cinnamon; fold into the mixture the well beaten whites of the 4 eggs and beat all together very lightly; turn into a greased pudding mold and bake in a pan of hot water ½ hour; serve at once in individual glasses with whipped cream over the top. Mrs. O. F. Hoffman.

CHOCOLATE PUDDING (STEAMED).

¾ cup sugar, 1 tablespoon melted butter, 1 egg, 1 cup sweet milk, 1½ cups flour, 1½ teaspoons baking powder, 2 squares melted chocolate; put chocolate in last and beat thoroughly; steam ¾ of an hour. Mrs. Conarro.

CHOCOLATE PUDDING (WITH CRUMBS).

1 qt. milk, 1 pt. bread crumbs, yolks of 3 eggs, 5 tablespoons grated chocolate; scald the milk; add bread crumbs and chocolate; take from fire and add ½ cup sugar and beaten yolks; bake 15 minutes; beat whites to a stiff froth; add 3 tablespoons sugar; sprinkle on top and brown; serve with cream. Mrs. Salyer.

DEVILS FOOD PUDDING.

Use small recipe for Devils Food. Bake in gem pans; serve with Nut Cream Sauce (Page 128).

COTTAGE PUDDING.

1 cup sugar, 1 egg, 3 teaspoons Home baking powder, 3 cups flour, ½ teaspoon Royce's extract vanilla, ½ cup butter, 1 cup sweet milk or water; sprinkle a little sugar over top before putting in oven; bake in a square tin; when done, cut in squares; serve with sour sauce. Mrs. J. G. Smith.

FIG PUDDING (SOUR MILK).

1 cup molasses, 1 cup chopped suet, 1 cup buttermilk or sour milk, 2 eggs, 1 teaspoon soda, 3 cups flour, 1 teaspoon cinnamon, a little nutmeg, 1 pound figs cut fine and floured; mix together molasses, suet and spices; dissolve soda in teaspoon of hot water and mix with other ingredients; beat eggs light and stir into mixture; add figs and flour and beat thoroughly. It should be the consistency of cake; steam 2½ hours. This pudding will keep several weeks. When ready to use steam ½ hour; serve with a sauce.

Mrs. C. H. Smith.

FIG PUDDING (SWEET MILK).

1 cup suet, chopped fine, 1 cup molasses, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon salt, 1 cup milk, 4 scant cups flour, 1 teaspoon soda dissolved in boiling water, 1 cup raisins, ½ cup figs chopped fine; steam 3 hours. This will make 3 small puddings. To be eaten with hard sauce. Lora E. Alden.

FIG PUDDING (WITH CRUMBS).

1 qt. bread crumbs, 1 pound brown sugar, 1 pound figs, ¾ pound suet, a little grated nutmeg, 1 tablespoon baking powder, 4 eggs; steam 4½ hours; serve with sauce. Mrs. Hue.

FIG PUDDING (SMALL SIZE).

½ cup molasses (N. O.), ½ cup chopped suet, ½ cup sweet milk, 1 cup chopped figs, 1½ cups flour, ½ teaspoon cinnamon, a little grated nutmeg, a pinch of salt, ½ teaspoon soda, dissolved in a little hot water; mix all together and steam 3 hours.

Louise Stuart.

FRUIT PUDDING.

1 pt. flour, 4 level teaspoons baking powder, ¼ teaspoon salt, ½ cup beef suet chopped fine, ¼ cup molasses, ¼ teaspoon each of nutmeg and cinnamon, ½ cup currants, ½ cup raisins, ½ cup milk; sift the dry ingredients; add fruit and suet; stir in milk and molasses slowly and beat well; steam 1½ hours if in small moulds, 2½ hours if in large moulds. Mrs. J. W. Crawford.

GINGERBREAD PUDDING.

1½ cups molasses, ½ cup boiling water, 1 teaspoon ginger, 1 teaspoon cinnamon, 2 teaspoons soda dissolved in hot water, ½ cup melted butter, 3 cups flour; stir the molasses, butter and water together; add the cinnamon and ginger, and lastly the flour; bake in 2 bread tins.

Sauce.

1 cup sugar, 1 cup water, 1 tablespoon butter, 3 eggs, ½ teaspoon Royce's vanilla; put the sugar and water in a sauce pan; boil 15 minutes; beat yolks of eggs and stir into the boiling syrup; put the basin into another of hot water until it begins to thicken; then add butter, the whites of eggs beaten stiff; then the vanilla; stir one minute longer and serve. Mrs. Ida M. Brown.

GINGER PUDDING.

½ cup molasses, fill up with boiling water, ½ cup butter, yolks 3 eggs, 1 teaspoon soda, 1 tablespoon ginger, 2 tablespoons sugar, 2 cups flour; steam 1 hour. Sauce: Whites 3 eggs beaten stiff; add 1 cup sugar and the juice and grated rind of 1 lemon.

Mrs. F. K. Russell

GRAHAM PUDDING.

1 egg, ½ cup molasses, ½ cup sweet milk, ½ cup melted butter, 1 cup chopped raisins, 1½ cups graham flour, ½ teaspoon soda dissolved in warm water, a little nutmeg; steam 2 hours. Sauce: 2 eggs, 2 cups sugar, 1 cup butter, juice of 1 lemon.

Mrs. D. D. Reed.

INDIAN CORN MEAL PUDDING.

1½ pts. hot water, 1 teacup corn meal, ½ teaspoon salt; cook thoroughly; add 1 qt. rich sweet milk, 1 tablespoon butter, 1 scant cup sugar and 3 eggs well beaten together with the sugar, ½ cup seeded raisins; mix all together; bake in moderate oven 3 hours, keeping covered 2 hours and stirring 3 or 4 times the first hour to keep raisins from settling; serve with cream flavored to taste.

Mrs. J. A. Culbertson.

INDIAN PUDDING.

1 qt. new milk, 5 large tablespoons Indian meal, 4 eggs, coffee cup sugar, nutmeg or spice to taste, and 1 tablespoon butter; boil milk; scald the meal in it; then let cool before eggs are added; bake ¾ of an hour in moderate oven. Mrs. Richards.

MOUNTAIN DEW PUDDING.

1 pt. milk, yolks 2 eggs, 2 tablespoons cocoanut, ½ cup rolled cracker crumbs, ½ teaspoon Royce's extract lemon; bake ½ hour; make a frosting of whites of 2 eggs, ¼ cup sugar and brown.

Jennie Halliday.

PEACH KUCHEN.

Make a biscuit crust and line the bottom of a deep pie tin about ½ inch thick; quarter the peaches and lay on crust; sweeten and put in dots of butter; sprinkle with cinnamon and bake without upper crust; serve with cream. Mrs. D. D. Reed.

PEACH SHORTCAKE.

Follow any Strawberry Shortcake recipe and use sliced peaches which have stood in sugar ½ hour.

PINEAPPLE TORTES.

1 cup flour, 1 cup sugar, 1½ teaspoons baking powder, 3 eggs, 1 cup chopped pecans, 1 cup chopped dates. Sift flour, sugar and baking powder; then stir in the unbeaten eggs; add nuts and dates; bake in gem tins in moderate oven; cover with fresh diced pineapple (or any fresh fruit) and whipped cream sweetened and flavored with Royce's vanilla. Margaret Nesmith.

ENGLISH PLUM PUDDING.

½ pound sugar, 1 cup Porto Rico molasses, 1 pound suet chopped fine, 6 eggs, 2 pounds currants, 2 pounds raisins, ¼ pound citron, ¼ pound lemon and orange (candied), a little salt, small teaspoon soda, spice to taste, enough flour to make very thick; work in with the hands when it can no longer be stirred with a spoon; boil in a bag 5 hours. The pudding is better if not used until a few weeks old; leave in bag; hang away in cool place. When wishing to serve place in kettle of boiling water until thoroughly warmed through.

Mrs. F. P. Hue.

PLUM PUDDING (WITH RICE FLOUR).

An inexpensive and simple plum pudding is made with rice as its foundation. A cup each of ground rice, flour, chopped suet, sugar, seeded raisins and milk are mixed together thoroughly, a tablespoon vinegar, and a teaspoon soda added. The mixture is then boiled 3 hours and served with a lemon sauce.

Mrs. S. E. Walker.

QUICK STEAMED PUDDING (IN CUPS).

1 heaping teaspoon butter, 1 tablespoon sugar, 1 cup sweet milk, 1⅓ cups flour, 1 teaspoon baking powder; half fill 4 cups with any stewed fruit; fill up the cups with the batter; steam 20 minutes; invert when taking out of cups to serve. Mrs. Fred Sill.

RAISIN PUFFS.

1 cup milk, ½ cup butter, 2 cups flour, 1 cup raisins, chopped fine, 2 heaping teaspoons baking powder, 2 tablespoons sugar, 3 eggs; steam in cups 1 hour; serve with sugar and cream or with a sauce made of 2 cups sugar, 1 cup butter, 2 eggs rubbed together. When ready for table, pour over 1 cup boiling water.

Miss Alden, Mrs. George Orr and Mrs. Smiley.

RICE AND PEACH PUDDING.

Cook ½ cup rice previously soaked 1 hour in plenty of cold water and salt. When barely tender, drain; put in double boiler; add milk enough to cover, and cook slowly until the milk is absorbed; take from fire; add 1 cup sugar, 1 tablespoon butter, 2 well beaten eggs; put a layer of this in a buttered dish, and then a layer of halved peaches; continue until the dish is full; bake 20 minutes in hot oven if the peaches are canned, 40 minutes if they are fresh; serve with "Maryland sauce." Mrs. Dwight Cowan.

RICE MERINGUE.

1 cup boiled rice, 1 large pt. new milk, 3 eggs, 1 large cup sugar, 1 lemon; beat yolks with ⅓ sugar; add to milk and rice; cook until thick as soft custard; remove from fire and add grated lemon rind; pour into buttered pudding dish; spread on top the well beaten whites mixed with balance of sugar and the lemon juice and brown.

Mrs. Copeland.

RICE PUDDING (OLD FASHIONED).

1 small ½ cup rice washed in several waters; put rice when thoroughly washed in a baking dish and cover with 2 qts. milk; sweeten and flavor with nutmeg to taste; put in slow oven and turn down when brown on top every 15 minutes for 2 hours.

Mrs. Siegfried.

RICE PUDDING WITHOUT EGGS.

1 qt. milk, 4 tablespoons rice, ½ cup sugar, butter the size of a large walnut, ½ teaspoon Royce's lemon or almond extract, pinch of salt; wash rice carefully; then add other ingredients; place in baking dish and bake in a very slow oven 2½ hours, just allowing it to simmer; do not stir it. Mrs. F. P. Hue.

RICE PUDDING.

½ cup sugar, 1 cup cold boiled rice, 1 teaspoon butter, 1 pt. milk, ¼ cup raisins. Bake 45 minutes. (An egg may be beaten with sugar, if desired).

STRAWBERRY SHORTCAKE (2 LAYER CAKE).

1 cup sugar, 1 egg, 4 tablespoons melted butter, rubbed together until light; add 1 cup sweet milk, with level teaspoon soda in it, lastly add 2⅔ cups flour with 2 teaspoons cream tartar; bake in 2

layers in a quick oven; crush 1 qt. strawberries or red raspberries and sweeten to taste with powdered sugar; put between layers of cake; take another qt. of berries and put on top; sprinkle with powdered sugar. Do not put together until serving time.

Clara C. Orr.

STRAWBERRY SHORTCAKE (BATTER).

1 egg beaten and put in cup; fill cup with milk; work butter size of walnut into 1½ cups flour; add 1 teaspoon sugar, 2 teaspoons baking powder and a pinch of salt; add the milk and egg; bake in one cake; split and fill with the berries and cover top with same; serves 6 people. Mrs. Charles Conarro.

STRAWBERRY SHORTCAKE (BISCUIT DOUGH).

Into 3 cups of flour mix 3 teaspoons baking powder and ¼ teaspoon salt; add 3 tablespoons butter and work in with hands; add milk slowly, wetting small divisions at a time to the "sticky" point. Divide in 2 sections and roll one out on a floured board until it will fit a round layer cake tin; brush with melted butter; then roll out the other section and place on top; brush with sweet milk and bake 20 minutes in fast oven. While baking, crush slightly 2 qts. strawberries to which add 2 cups sugar. When baked, split the cake through the center and butter the inner surfaces; fill with berries and cover top with same. A shortcake should not be spread until time to serve. Individual cakes may be made in the same way by using large biscuit cutter when rolled out for the tin.

Mrs. M. A. Bliss, Jamestown, N. Y.

STRAWBERRY PUDDING.

Take enough stale bread to fill an earthen pudding dish and cut or break into very fine pieces, first cutting off the crusts; then mash a qt. fresh strawberries with a coffee cup sugar; set on stove just long enough to heat through; pour over bread until thoroughly moistened; set away on ice or in a cool place, when cold serve with whipped cream. This is quickly made and a delicious dessert. Canned berries may be used. Mrs. L. D. Cornelius.

STRAWBERRY DUMPLINGS.

Put 1 pt. of sifted flour into a bowl; rub into it a piece of butter the size of an egg; add 1 teaspoon salt, 1 heaping teaspoon baking powder and sufficient milk to moisten—about ½ cup; mix quickly; take out; roll into a sheet ¼ of an inch thick; cut into cakes with a round biscuit cutter; put about 3 strawberries into each cake; fold them over neatly and steam 20 minutes; serve with Strawberry Sauce: Beat butter the size of an egg to a cream, adding gradually ½ cup granulated sugar; then add 12 berries (1 at a time) mashing

and beating until the whole is perfectly light. If it has a curdled appearance, add more sugar and stand in a cool place until wanted.

Mrs. Salyer.

SUET PUDDING (SWEET OR SOUR MILK).

1½ cups each of suet, cut fine, raisins, sugar, flour, bread crumbs, milk, 2 eggs and spices of all kinds. If sweet milk is used, 2 teaspoons baking powder, and if sour, 1 teaspoon soda; mix well and serve with a sauce. Mrs. Crandall.

SUET PUDDING (SWEET MILK).

1 cup suet, 1 cup sweet milk, 1 cup molasses, 4 cups flour, 1 teaspoon soda, 1 large coffee cup raisins; steam 3 hours.

Mrs. C. A. Bettes.

SUET PUDDING (SWEET MILK).

1 cup seeded and chopped raisins, 1 cup figs, 1 cup sweet milk, 1 cup syrup, 1 cup suet, 3 cups sifted flour, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon cloves and nutmeg; steam 3 hours.

Sauce: 2 cups pulverized sugar into which rub 2 teaspoons butter; flavor with Royce's vanilla and just before serving add the well beaten whites of 3 eggs. Mrs. G. B. Nesmith.

SUET PUDDING (WITHOUT MOLASSES).

½ cup chopped suet, ½ cup chopped and seeded raisins, ¼ cup sugar, ½ cup sweet milk, 1½ cups flour, 1 teaspoon baking powder, ½ teaspoon cinnamon, ½ teaspoon cloves, a little grated nutmeg. Steam 2½ hours. Sauce: 1 cup sugar, ⅓ cup butter, 1 egg. Mix as for cake and stir, with boiling water, stirring constantly, while cooking; use enough water to make of consistency of any pudding sauce. A little lemon juice may be added, if desired.

Miss Kopf.

NOTE: For other Suet Puddings, see Fig Puddings.

TAPIOCA CREAM PUDDING.

1 cup tapioca soaked in water until soft, 1 cup sugar, 1 qt. milk, yolks of 3 eggs; bring milk to a boil; then add the beaten yolks and sugar together; then the tapioca, stirring well until it thickens; flavor to taste; take off fire and stir in the whites of eggs beaten to a stiff froth; meringue the top and brown in the oven.

Mrs. J. W. Kitchen.

SAUCES

CREAM SAUCE.

1 cup cream beaten stiff; add ⅓ cup powdered sugar and ½ teaspoon Royce's vanilla. Mrs. Farmer.

HOT CHOCOLATE SAUCE.

Melt ¼ cake unsweetened chocolate with ¾ cup powdered sugar and ½ cup boiling water, stirring; cook in double boiler to the consistency of molasses and serve hot. Mrs. Robertson.

HARD SAUCE.

Cream ⅓ cup butter and 1 cup powdered sugar; flavor with Royce's lemon or vanilla.

LEMON SAUCE I.

2 cups boiling water, 1 cup sugar, 5 level tablespoons flour, grated rind and juice of 1 lemon, 2 tablespoons butter; mix sugar and flour thoroughly; then add boiling water; cook 8 or 10 minutes, stirring constantly; add the lemon juice and rind; then the butter; stir until butter has melted and serve at once.

Mrs. J. W. Crawford.

LEMON SAUCE II.

2 cups sugar, 2 eggs, juice and rind of 2 lemons; beat all together, and just before using add 1 pt. boiling water. Never boil sauce after adding lemon, as it makes it bitter.

LEMON SAUCE FOR FRUIT CAKE RECIPE.

2 cups boiling water, 1 cup sugar, 3 heaping teaspoons corn starch, 1 tablespoon butter, juice of 1 lemon. If hard sauce is used put a little hard sauce in the center of pudding and around it the above sauce made without the butter. Mrs. W. D. McLaren.

MARYLAND SAUCE.

Cream well 2 tablespoons butter, 4 tablespoons brown sugar and yolks of 2 eggs; add ½ cup peach syrup and a small piece cinnamon bark; stir over hot water until it thickens.

MAPLE SAUCE.

To 1 pound powdered maple sugar, add 1 cup water and boil until it will thread from a fork; pour this slowly on the stiffly beaten whites of 2 eggs, stirring all the time; lastly add 1 cup cream.

NUT CREAM SAUCE.

Cream together ¼ cup butter, ½ cup powdered sugar; beat in slowly 1 tablespoon maple syrup, 3 tablespoons whipped cream and 1 small cup chopped nuts; keep very cold till ready to serve.

Good Housekeeping.

ORANGE SAUCE.

Beat the whites of 3 eggs until stiff; add gradually 1 cup powdered sugar. When well beaten add juice and grated rind 2 oranges and juice 1 lemon.

SOUR SAUCE.

1 pt. light brown sugar, 2 tablespoons vinegar, butter the size of an egg, 1 tablespoon flour, 1 pt. water; cook until thickened.

STRAWBERRY SAUCE.

To hard sauce add ⅔ cup crushed strawberries.

VANILLA SAUCE.

Mix ½ cup sugar with 1½ teaspoons flour, 2 tablespoons butter and blend over the fire; add gradually 1 cup boiling water, stirring constantly; boil 5 minutes; remove from fire and add ½ teaspoon Royce's vanilla.

YELLOW SAUCE.

Beat 2 eggs until light; add gradually 1 cup powdered sugar; beat thoroughly; flavor to taste with Royce's extract.

COLD DESSERTS

Mrs. Jas. Roy

APRICOTS JELLIED.

1 can apricots (use all the juice, but not quite all the fruit), 2 cups sugar, ½ cup gelatine in pt. of water; a little lemon juice or extract may be added to gelatine if liked; strain juice, being sure to have 1 qt.; then turn juice over gelatine and strain; put into a mould or moulds and add apricots. S. S. Roy.

APRICOTS JELLIED.

Drain canned, peeled apricots from their liquor; soak ½ box gelatine in ½ cup cold water; dissolve in 1⅔ cups boiling water; add 1 cup sugar, ⅔ cup orange juice, ⅛ cup lemon juice and ⅔ cup liquor from apricots; strain and pour mixture into a mould to depth of ½ inch; let harden in a pan of ice water; then add halves of apricots, placing a blanched and delicately toasted almond in the stone cavity of each, cut side down; cover with mixture; let stand to harden; add another layer of apricots and remainder of mixture; chill thoroughly; turn on serving platter and serve with Apricot Sauce: Drain canned apricots from syrup and rub through a sieve; there should be ¾ cup of pulp; add 3 cups whipped cream and sweeten to taste. Elizabeth J. Clough.

STEWED DRIED APRICOTS.

Pick over and cut stems and specks from 1 pound large evaporated apricots; divide in half and put ½ pound in each of 2 1-qt. jars; boil together in a sauce pan 2 qts. water and 2 cups sugar; pour liquid over the fruit in jars; screw lids on tight and set away to expand and steam for a day or two; open jars; pour off the liquid and boil as before; cover fruit and seal as before. At the end of 5 to 7 days, they are ready to eat and are delicious served cold and are not dark or strong. Good Housekeeping.

APPLE TAPIOCA.

Cook ½ cup Minute tapioca in 1 qt. water with pinch of salt 15 minutes; pare and quarter 6 large tart apples; put in baking dish; add 1 cup sugar, a little salt and butter, and pour over the tapioca; cover dish and bake ½ hour; serve with cream. Mrs. M. A. Bliss.

APPLE TAPIOCA.

Pare and core 6 ripe apples; put in buttered baking dish; fill each hollow with sugar and moisten with a little lemon juice;

sprinkle around the fruit 6 tablespoons large pearl tapioca; pour 2 cups cold water into the dish; cook gently 1½ hours, when a delicate jelly will have formed about the apples; serve with cream.

Clarion Cook Book.

APPLE DESSERT.

Take as many good sour apples as required; pare; remove the core without breaking apples; make a thick syrup of sugar and water; add a little fruit coloring; put in the apples; just one layer and cook until clear or done; then remove the dish (which should be granite) from the fire. When cold serve in separate dishes, an apple in a bed of whipped cream sweetened and flavored; fill the centers with the cream and place a candied cherry on top. Red fruit jelly can be used as a coloring by adding to the syrup if preferred to other coloring.

Mrs. S. E. Walker.

BANANA WHIP.

Press pulp of 3 bananas through a sieve; cook with ⅓ cup sugar and a tablespoon lemon juice until scalded; cool and flavor with a few drops of Royce's vanilla; add a few grains salt; then beat gradually into a cup of thick cream beaten solid; chill.

G. D. Peirce.

BANANA PUDDING.

Set a pt. milk to boil; then stir into it the beaten yolks of 3 eggs; boil until it thickens a little; flavor with Royce's extract, and sweeten to taste; slice 3 or 4 bananas in a pudding dish and pour over them the custard; whip the whites of the eggs stiff and heap on top; set in oven for just a moment; serve cold.

Mrs. D. L. Gerould.

BOQUET DELICIOUS.

A loaf of angels food, the center of which has been removed with a sharp knife and the space filled with whipped cream sweetened and flavored, chopped nuts or a small box marshmallows added to cream. Just before serving cover outside of loaf with marachino cherries and glace nuts.

F. B. S.

BOSTON CREAM.

½ box shredded or granulated gelatine, ½ cup cold water, juice and rind of 1 lemon, 1½ pts. milk, 1½ cups sugar; soak gelatine in ½ cup cold water until soft; put the milk in double boiler; set on fire and boil; take from fire and add gelatine; stir until dissolved, and set away to cool; now add the sugar and lemon; mix thoroughly; turn into mould and set away to harden; serve with cream.

Mrs. Fletcher Parker.

BISQUE GLACE.

1 pt. whipped cream, 1½ dozen macaroons, 3 eggs, ½ cup water, ⅔ cup sugar, 1 teaspoon Royce's vanilla, ¼ box gelatine (if not

frozen); boil sugar and water together for ½ hour; beat eggs well and stir over boiling syrup; put in double boiler over boiling water and beat 8 minutes; take from fire and put pan in cold water and beat till cold; then add flavor and whipped cream and the rolled macaroons; stir well and put in moulds and let stand for 2 hours.

Mrs. F. E. Sill.

CARAMEL CUSTARD.

¾ cup hot milk, 1 egg, 4 tablespoons sugar, 2 cups cold milk; place 2 tablespoons sugar in sauce pan directly over fire; when melted and brown add hot milk and the rest of the sugar; beat the egg and add to cold milk and add to hot milk slowly; fill custard cups and bake in a moderate oven in a pan of water, which is even with the custard, until custard is firm. Mrs. Richards.

CREAM DE RUSSE.

½ box gelatine, 1 qt. cream, whites 3 eggs, ½ cup powdered sugar, 1 small box marshmallows, ½ pound shelled almonds; soak ½ box gelatine in ½ pt. cream until soft; set dish in pan of hot water and stir until smooth; whip 1½ pts. cream; beat whites 3 eggs very stiff; stir in lightly ½ cup powdered sugar (a little more if desired); then the gelatine mixture which should be lukewarm; put in a little at a time and beat rapidly so it will not lump; add flavoring; then add gradually to the whipped cream; add last the marshmallows which have been cut in small pieces, also the almonds which have been blanched, and cut or chopped; line a mould with lady fingers or sponge cake; turn in the mixture and let stand at least 1 hour; keep very cool. Mrs. L. B. Tetens.

CORN STARCH PUDDING.

1 qt. fresh milk, a pinch of salt, 4 tablespoons corn starch, 4 tablespoons sugar; dissolve the corn starch in a little milk; stir in the sugar; put remainder of milk on stove and let it come to a boil; then stir in the corn starch; let it boil until it thickens; remove from stove; flavor with Royce's vanilla and pour into wet moulds. This makes 10 teacups; serve with cream and maple sugar.

Mrs. Crandall.

CORN STARCH PUDDING.

1 pt. sweet milk, 2 tablespoons corn starch, a little salt; let come to the boiling point in a double boiler and add the whites of 3 eggs beaten to a stiff froth; pour into moulds to cool; serve with cream or sauce given below.

To make a Chocolate pudding remove ⅔ of the above mixture and add to it a square of chocolate dissolved in 2 tablespoons milk over steam and 2 tablespoons sugar; alternate layers of the white and dark parts in a mold and set away to cool; serve in slices with

whipped cream or the following. Sauce: To 1 pt. boiling milk add 3 beaten yolks of eggs with 3 tablespoons sugar thinned by adding 1 tablespoon milk; stir over steam until thickened and flavor with ½ teaspoon Royce's vanilla. Kate Messner.

COCOANUT PUDDING.

Add 1 cup prepared cocoanut to above.

COCOANUT PUDDING.

Turn ½ package Dunham's cocoanut in a pt. milk; stand in cool place for 30 minutes. To 3 beaten eggs, add ½ cup sugar, ½ teaspoon Royce's vanilla and the cocoanut mixture; stir until sugar is dissolved; set baking dish in pan of boiling water in moderate oven until set in middle; try in 30 minutes by putting spoon handle in middle. If milky, bake until spoon comes out clear.

Mrs. M. A. Bliss.

COCOANUT CREAM.

½ box shredded or granulated gelatine, 1 cup milk, 1 cup powdered sugar, 1 teaspoon vanilla, 1 pt. cream, 2 cups freshly grated cocoanut; soak gelatine in 1 cup milk until soft; add 1 cup sugar; set in basin of boiling water and stir until gelatine and sugar is dissolved; set away to cool; when quite thick, add 1 teaspoon vanilla; 2 cups freshly grated cocoanut and 1 pt. cream whipped stiff; stir gently until very thick; turn into molds and set away to harden.

CHARLOTTE RUSSE.

½ package granulated gelatine; soak in ½ pt. cream a few moments; set dish in a pan of hot water and stir until smooth; whip 1½ pts. cream; beat whites 3 eggs very stiff; stir in lightly ½ cup powdered sugar; then the gelatine mixture which should be lukewarm; put in a little at a time and beat rapidly so it will not lump; add flavoring and add all to cream gradually; line a mold with lady fingers or sponge cake and let stand at least 1 hour and keep very cold. Clara C. Orr.

CHOCOLATE PUDDING.

1½ qts. milk, ¼ teaspoon salt, ¾ cup sugar, 2 oz. Baker's chocolate, ½ cup corn starch, whites 4 eggs, 1 teaspoon Royce's vanilla; scald milk; melt chocolate and thin with heated milk; mix corn starch, sugar and salt, and add scalded milk slowly; cook in double boiler, stirring constantly till thick; remove from fire and when slightly cool add beaten whites of eggs and vanilla; pour into molds; chill and serve plain or with whipped cream. Mrs. Gadsby.

CHOCOLATE CUSTARD.

1 generous pt. milk, 3 eggs, beaten light, 5 tablespoons sugar, 1 large tablespoon corn starch, 2 squares chocolate, a few drops Royce's vanilla; cook in double boiler; when cold cover with whipped cream. Elta R. Matthews.

CHOCOLATE BAVARIAN CREAM.

½ box shredded or granulated gelatine, ½ cup cold water, 1 pt. milk, 1 pt. cream, 2 ounces chocolate, ½ cup powdered sugar, 1 teaspoon vanilla; soak gelatine in ½ cup cold water until soft; whip the cream; grate the chocolate; put milk on to boil; when boiling add the chocolate and gelatine; stir until dissolved; take from the fire; add the sugar and vanilla; then turn into a basin to cool; stir until it begins to thicken; then add the whipped cream; stir carefully until thoroughly mixed; turn into molds and set away to harden; serve with whipped cream placed around the base.

COFFEE JELLY.

1 coffee cup gelatine soaked ½ hour in ½ cup cold water. 1 qt. strong coffee made as for table use, sweetened to taste; add the dissolved gelatine to the hot coffee; pour into wet cups and set in cool place for few hours; serve with whipped cream.

BAKED CUSTARD.

4 eggs, 1 cup sugar, ½ teaspoon salt, 1 qt. milk; put in cups; place in pan of water and bake until firm in center. Take care that heat is moderate or a whey will form. Kate Messner.

DATE PUDDING.

1 cup sugar, 3 eggs, ¾ cup flour, ½ pound dates, ½ pound walnuts, chopped; bake in a cake tin with tube ½ hour; when cold, break up in pieces; mix whipped cream through it and spread on top; set on ice to get very cold. Mrs. Paul Stewart.

DELICIOUS PUDDING.

3 pts. milk, yolks 4 eggs, ½ box gelatine; sweeten to taste, and boil as custard; when taken from the fire stir in thoroughly the beaten whites, Royce's vanilla; pour into molds; when cold, serve with cream. It is better made the day before serving. Mrs. Jas. Roy.

FRUIT PUDDING.

½ package gelatine soaked in ½ cup cold water, 1 pt. boiling water; when cold, add the juice 2 small lemons or 1 large one; strain through a fine sieve; then add 1 coffee cup sugar, 2 oranges, cut in small pieces, 2 bananas sliced, ¼ pound figs, ½ pound walnuts, cut fine; any kind fresh fruit may be added; mix thoroughly; pour into wet molds and set in a cool place; serve with whipped cream.

FLOATING ISLAND.

Sauce: 1pt. milk, yolks 2 eggs, 1 tablepsoon sugar; put milk in double boiler; beat yolks and sugar light; stir into the hot milk; stir gently until thick as cream; flavor with Royce's vanilla; cool.

Island: Whites 2 eggs, 1 small glass jelly or sauce, (currant or raspberry); beat the whites until partly stiff; add the jelly or sauce and beat until very stiff; serve the island on lady fingers or sponge cake and pour over the sauce which is served in a bowl or pitcher. E. S. Hunter.

FRUIT WHIP.

1 cup fruit, cut in small pieces (strawberries, raspberries or peaches preferred), ⅔ cup granulated sugar, the unbeaten white of 1 egg; put all together and beat for 15 or 20 minutes; place on ice and serve in glasses; will serve 5 or 6.

GINGER CREAM.

Cover 1 tablespoon gelatine with ½ cup milk; soak ½ hour; then dissolve over hot water and add 4 tablespoons powdered sugar; whip 1 pt. cream; add 1 teaspoon ginger sugar or a 10 cent box of preserved ginger cut up fine, 3 chopped figs and 3 dates; strain the jelly and stir into the cream mixture; beat all together until it begins to harden; turn into a mold or sherbet glasses and cover the top when ready to serve with chopped almonds.

ITALIAN CREAM.

⅓ box gelatine, 1 qt. milk, 8 eggs, 1½ cups sugar; soak gelatine ½ hour in cold milk; put milk on to boil and when boiling stir in yolks of eggs well beaten; add sugar and gelatine; when the custard begins to thicken take it off and pour into a deep dish in which the whites have been beaten to a stiff froth; mix well together and flavor to taste; put in molds and allow 4 hours to cool. This cream is much more easily made in winter than in summer.

Mrs. E. R. Pierce.

LEMON CREAM.

Beat yolks 4 eggs with 4 tablespoons sugar; add juice and grated rind 1 large lemon and 4 tablespoons hot water; cook, stirring constantly to prevent the least boiling, until it thickens; then remove from fire and stir in whites 4 eggs, beaten very stiff, with 2 tablespoons sugar; serve very cold with lady fingers or any sweet wafer.

Mrs. A. R. Taylor.

MARSHMALLOW CREAM.

Take 1 pound fresh marshmallows, ½ pound English walnuts. 1 pt. rich sweet cream, a few candied cherries; cut marshmallows in pieces; break up walnuts; mix together in a dish holding more than 1 qt.; whip cream until thick; flavor with Royce's vanilla or any preferred flavor and mix with the marshmallows and nuts; serve in sherbet glasses with a candied cherry. Will be ready to serve in 1½ or 2 hours after mixing. Will serve a dozen or more.

Mrs. S. E. Walker.

MARSHMALLOW PUDDING.

Dissolve 1 tablespoon granulated gelatine in ½ cup cold water, stirring over the fire. When dissolved add ½ cup cold water and set away to cool; beat the whites of 4 eggs very stiff, using a wire spoon beater and add the gelatine slowly, beating carefully until well mixed; add the juice 1 lemon and gradually sprinkle in 1 cup granulated sugar, beating all the time; divide the mixture into 3 parts and flavor with Royce's extract using a different flavor and coloring for each, leaving one part white. Chopped nuts and candied cherries may be added as desired; place in a bread tin one layer above the other and stand in a cool place until firm; slice as brick ice cream and serve with whipped cream.

Mrs. E. A. Phillips and Mrs. J. M. Andrews.

MARSHMALLOW CUPS.

Dissolve 1 tablespoon gelatine in 1 cup water. When thick, fold into a cupful each of whipped cream and marshmallows, cut fine; sweeten to taste and add a few drops Royce's vanilla and turn into individual molds to harden; serve with crushed strawberry Sauce or preserved fruit of any kind.

MAPLE PUDDING.

1 cup maple syrup, 2 cups cream, 2 tablespoons gelatine, yolks 5 eggs; heat syrup until it just boils up; pour slowly over beaten eggs and stir well together; cook again, stirring all the time until it thickens nicely; let cool; then add cream whipped and gelatine, having been soaked in a little cold water; put in a mold and set away in cool place till firm. Mrs. J. W. Kitchen.

ORANGE CUSTARD.

1 pt. milk, 1 tablespoon corn starch, a little butter, yolks 2 eggs; cut up oranges and cover with a cup sugar. When custard is cold pour over oranges and stir all together; make frosting for top of whites of eggs beaten with a little sugar; brown, if desired.

Mrs. James Roy.

ORANGE SNOW.

½ box shredded gelatine, ½ cup cold water, juice 6 oranges, 1 pt. boiling water, juice 1 lemon, whites 3 eggs, 2 cups powdered sugar; soak gelatine in ½ cup cold water until soft; add 1 pt. boiling water; stir until gelatine is dissolved; set in a cool place until it begins to thicken; then beat into it the strained juice 6 oranges, juice 1 lemon and 2 cups sugar; beat whites 3 eggs stiff; add them and beat the whole together until it looks white and sponge-like; put into a mold and set on ice to harden; serve with whipped cream.

Mrs. Fletcher Parker.

PEACH TRIFLE.

Soften ⅓ box gelatine in ⅓ cup cold water; dissolve in ⅓ cup boiling water; add 1 cup sugar and when dissolved, the juice 1 lemon; strain. When cool, add a cup fresh peaches put through the ricer. As it begins to stiffen add the stiffly beaten whites 3 eggs and beat all till white and frothy. Turn into a ring mold. Serve with sweetened whipped cream piled in the center of mold.

Good Housekeeping.

PRUNE PUDDING (NORWEGIAN).

½ pound prunes, 1 inch stick cinnamon, 2 cups cold water, 1⅓ cups boiling water, 1 cup sugar, ⅓ cup corn starch; pick over and wash prunes; then soak 1 hour in cold water and boil until soft; remove stones; obtain meat from stones and add to prunes; then add sugar, cinnamon, boiling water and simmer 10 minutes; dilute corn starch with enough cold water to pour easily; add to prune mixture and cook 5 minutes; remove cinnamon; chill and serve with cream or Cream Sauce: ¾ cup thick cream, ⅓ cup powdered sugar, ¼ cup milk, ½ teaspoon Royce's vanilla; mix cream and milk and beat till stiff, using egg beater; add sugar and vanilla. Mrs. Sayler.

PRUNE WHIP.

1 pound prunes, stewed; soak well before cooking; pit them; stew them down rich with sugar. The skins should be soft; if not, strain through a colander; then whip whites of 3 eggs and stir in. The prunes should be cold before the eggs are stirred in. Serve with whipped cream.

PRUNE PUDDING.

22 prunes boiled, stoned and chopped very fine, whites 5 eggs and a pinch of salt; beat; then add ½ cup sugar and ¼ teaspoon cream tartar; set pudding dish in basin of hot water and bake 22 minutes; serve with whipped cream. S. S. R.

ROYAL CREAM.

Soak ⅓ box gelatine in 1 qt. milk for an hour; beat yolks 3 eggs and add ½ cup sugar; put milk in double boiler. When hot, add the sugar and egg and stir until creamy; remove from fire; cool and add the stiffly beaten whites; beat mixture well for 5 minutes; add ½ teaspoon Royce's vanilla and turn into a mold. When cold, serve with whipped or sweetened cream. Good Housekeeping.

SNOW PUDDING.

½ box gelatine, ½ cup cold water, 2 cups powdered sugar, 1 pt. boiling water, whites 4 eggs, juice 3 lemons; soak gelatine in ½ cup cold water until soft; add juice 3 lemons and 2 cups powdered sugar; add 1 pt. boiling water; stir until dissolved; strain and stand aside

until cold and partly stiff; now stand in a basin of crushed ice or ice water and beat continually until as white as snow; beat whites of 4 eggs to a stiff froth and add to the mixture; beat continuously for 5 minutes; turn into fancy molds and set away to harden.

Mrs. Fletcher Parker.

SPONGE CREAM BOX.

This is made from freshly baked sponge cake which should be cold before preparing for dessert; cut a square 2 inches thick and sufficient in size to serve the number required; hollow out the center, leaving a shell thick enough to keep its shape; crumble the parts removed and mix it with walnut meats broken fine; add a little whipped cream and put back into the shell; cover top and sides with whipped cream. Individual cakes may be prepared in same way if preferred. Fresh fruit may be used instead of nuts, if desired.

Mrs. J. W. Kitchen.

SPANISH CREAM.

1 qt. milk, ½ box gelatine, 4 eggs beaten separately, 1 large cup sugar; put gelatine in cold milk and let it dissolve on stove; beat yolks and sugar together and add to milk; let it come to a boil; remove from stove and add beaten whites; flavor with Royce's vanilla; pour into molds and set in a cool place.

Mrs. J. W. Greenland.

PASTRY

Mrs. C. J. Reese

The first essential for making good pastry is to have all utensils and ingredients as cold as possible.

PUFF PASTE.

5 cups flour even full (sifted), 1¼ cups cold water, 1 cup lard, 1 heaping cup butter; mix flour and lard thoroughly with hands; then add water and mix with spoon; roll out; add bits of butter, using ½ of it; sprinkle with flour and roll up; then roll out; add rest of butter; sprinkle with flour and roll up; then roll out thin; sprinkle with flour and roll up; put aside for about 30 minutes in a cool place; roll out thin; fold once and roll other way. Cut in strips ¾ inches wide; moisten edges and wind around tin cornucopias and bake.

Mrs. G. P. Brockway.

PATTIE SHELL PASTE (QUICK PROCESS).

1 coffee cup sifted flour, ⅔ coffee cup lard, ⅔ teaspoon baking powder; mix well with hands; add only sufficient ice water to press together; roll out ¼ inch thick; cut in strips 1 inch wide and wind around cornucopia forms, or cut with cookie cutter and cover inverted gem tins. Mrs. S. E. Walker.

PIE CRUST (2 CRUSTS).

1¼ cups pastry flour, ⅔ cup butter and lard (⅔ lard to ⅓ butter), ¼ teaspoon salt, ice water; cut fat into flour and salt until it is the size of small peas; add water to make a stiff dough; roll in one direction only and on one side. Mabel Reese.

PIE CRUST (2 LARGE CRUSTS).

1½ cups flour, ½ teaspoon salt, ¼ cup lard, ¼ cup butter; mix lard into flour and salt with fingers; moisten small sections at a time with ice water (about ¼ cup); roll out ½ of dough; spread with half the butter; roll up like a jelly roll; collapse from ends, forming a round cake; roll to size of tin; treat other half in the same way. If all lard is preferred, use less than butter in spreading. Dot top crust slightly with butter or lard before baking, if desired flakey.

Cooking School Method.

PIE CRUST (4 CRUSTS).

2 coffee cups sifted flour, ⅔ cup lard, sufficient ice cold water to make soft dough; roll thin; cover with small pieces of butter; fold over 3 times and roll; repeat this twice for lower crust, and 4 times

for upper crust; do this quickly and in a cool place; just before putting in oven spread top of pie lightly with lard.

Mrs. S. P. Schemerhorn.

APPLE PIE.

Fill pie crust with nice tart apples, sliced very thin; sprinkle lightly with flour, 1 cup sugar and small pieces of butter; season with cinnamon and nutmeg; cover with crust; make a cut in center for escape of steam; bake about 40 minutes or until apples are tender.

(DRIED) APPLE PIE.

Cook the apples very soft; mash smooth; beat in yolks 2 eggs; sweeten and season to taste; bake with one crust and frost with the beaten whites and 2 tablespoons sugar. Household.

APPLE KUCHEN.

Peel and quarter 6 good sized apples; steam until tender; line a deep pie plate with paste and put in 1 layer apples; pour over a custard and bake. Mrs. C. J. Reese.

APPLE CUSTARD PIE I.

Line a pie plate with paste and bake it. Into a double boiler put 1 cup milk; mix together yolks 2 eggs, 2 tablespoons sugar and ½ tablespoon corn starch; add them to the milk when boiling; stir until it thickens; put into baked crust 4 apples which have been cut in quarters and cooked until tender; pour over these the custard; make a meringue with whites 2 eggs, 2 teaspoons granulated sugar; place on pie and brown. Mrs. W. D. Todd.

APPLE CUSTARD PIE II.

1 cup ground or grated sour apples, 3 eggs, 1 cup milk, ½ cup sugar, butter size of hickory nut, nutmeg or cinnamon to taste; beat sugar and eggs, (save out whites of 1½ eggs for meringue); then add milk and butter in small pieces; then the cup of apple; bake in one crust; beat 1½ whites to a stiff froth; add 1 teaspoon sugar and put over pie when baked; then brown in oven. Mrs. Z. T. Weaver.

APPLE CUSTARD PIE III.

Strain apple sauce and beat smooth. To each cupful, add ½ cup cream and 2 beaten eggs; add ½ cup sugar, (more if desired) and flavor with Royce's vanilla and nutmeg; bake with under crust and put meringue on top. Good Housekeeping.

BANANA PIE (UNCOOKED).

Slice or dice bananas into a baked crust; sprinkle each layer with sugar; cover with thick layer of whipped cream sweetened and flavored or with a cooked filling as for cream pie (½ the recipe); put slices of banana on top if desired; serve at once.

Mrs. Kitchen.

CHERRY PIE.

1 qt. cherries, 1 cup sugar, ⅓ cup bread crumbs, butter the size of a walnut; wash and pit cherries. After lining pie plate with crust put in the bread crumbs and ½ cup sugar; then cherries, the rest of sugar and dot with butter; put on upper crust and bake until cherries are done.

CHESS PIE.

3 eggs, ⅔ cup sugar, ½ cup butter; beat butter to a cream; then add yolks and sugar beaten to a froth, ½ cup milk; stir together rapidly, and bake in crust; when done spread with beaten whites and 3 tablespoons sugar and a little flavoring; return to oven and brown slightly; flavor custard with Royce's vanilla and frosting with lemon.

Mrs. Dwight Cowan.

CURRANT PIE.

Stir to a smooth paste 2 tablespoons water and 1 tablespoon flour; add yolks 2 eggs and 1 cup sugar; mix well and add to 1 cup ripe currants mashed fine; line deep pie tin with good crust; pour in the mixture and bake slowly until done; cover with the 2 stiffly beaten whites to which 2 tablespoons of sugar have been added; return to oven until browned. Mrs. I. G. Lacy, Mrs. Green.

COCOANUT PIE.

1 pt. milk, ½ cocoanut grated, 1 cup sugar, 3 eggs; mix cocoanut with yolks of eggs and sugar; stir in the milk and bake; beat whites of eggs to a froth, stirring in 2 tablespoons pulverized sugar; spread and brown. If prepared cocoanut is used, 1 heaping teacup is required. Mrs. Joseph Hand.

COCOANUT CREAM PIE.

Soak ½ cup prepared cocoanut in 1 pt. milk ½ hour; then proceed as with Cream Pie.

CUSTARD PIE.

3 eggs beaten very light, 1 pt. boiling milk, 1 tablespoon melted butter, 2 heaping tablespoons sugar; season with nutmeg to taste.

Mrs. S.

CREAM PIE.

Put 1 pt. milk and 1 teaspoon butter in double boiler; beat yolks 2 eggs with ⅔ cup sugar; add 2 tablespoons flour; beat until smooth; moisten with hot milk and stir into the boiling milk; cook 3 minutes; flavor with Royce's orange, lemon or vanilla; pour into a baked crust; beat 2 whites stiff; add 1 tablespoon sugar, a few drops of flavoring; spread and brown. Cornstarch (dissolved) may be used in place of flour and 1 cup sugar if desired.

Mrs. J. W. Kitchen.

CHOCOLATE PIE.

⅔ cup sugar, yolks 3 eggs, small piece of butter, 1 teaspoon flour; wet with a little cold water, 1 large cup milk, 2 large tablespoons chocolate grated; beat all together and cook over steam until done; flavor with Royce's vanilla; bake crust and fill with the mixture; beat whites 3 eggs to a stiff froth; add 1 tablespoon sugar; spread over pie and brown in oven. Mrs. J. W. Crawford.

CHOCOLATE CREAM PIE.

Melt 1 square chocolate in 1 pt. milk and proceed as with Cream Pie.

MOCK CHERRY PIE.

1 cup split cranberries, ½ cup seeded raisins, 1 cup sugar, 1 cup hot water, 1 tablespoon flour, 1 teaspoon Royce's vanilla; mix together and bake very slowly. Mrs. F. E. Sill.

DATE PIE.

½ pound dates; cover with water; cook until soft enough to sift; add 3 yolks eggs, 1 pt. milk, a pinch cinnamon and salt; bake with 1 crust. Household.

ELDERBERRY PIE.

Dilute Elderberry Conserve (see Conserves) with water; add corn starch to thicken and put dots of butter on top (a little vinegar may be added if desired). Very delicious. Alice Mead.

GRAPE PIE.

3 cups grapes; separate skins and pulp; put pulp on to cook; put skins in a bowl with 1 cup sugar, 1 tablespoon flour, piece butter size of hickory nut, yolk 1 egg. When pulp is cooked, strain and add to the rest; put in crust and bake; beat white 1 egg; add 1 tablespoon sugar; spread on top and brown. Mrs. Bliss.

HUCKLEBERRY PIE.

To 1 pt. huckleberries, add 2 tablespoons vinegar, 2 tablespoons flour and ⅔ cup sugar; bake in 2 crusts.

Mrs. J. W. Kitchen.

LEMON PIE (QUICK PROCESS).

1 lemon, 2 or 3 eggs separated, 1 cup boiling water, 1 cup sugar, 1 tablespoon butter and 2 large tablespoons flour; beat yolks, grated rind and juice 1 lemon together; mix sugar, butter and flour thoroughly; pour on the boiling water and dissolve; cool slightly; add eggs and lemon; beat whites to a stiff froth and stir into mixture; pour into a rich crust and bake in a moderate oven. The whites will come to the top and should be protected with paper if found to be browning too fast. Mrs. J. W. Dunkle.

LEMON PIE (WITH MILK).

Juice and grated rind 1 lemon, 1 cup sugar, yolks 3 eggs, 1 cup milk, 3 tablespoons sifted flour; bake till nearly done; then cover with the beaten whites 3 eggs and 3 tablespoons powdered sugar; brown.

Mrs. Nesmith.

LEMON PIE (CRUST PREVIOUSLY BAKED).

1 cup sugar, 1 tablespoon butter, 2 eggs, juice and grated rind 1 lemon, 1¼ cup cold water, 1 large tablespoon flour; beat yolks, sugar and flour together; add lemon and water; cook in double boiler; add butter while cooking; put in crust previously baked; spread with beaten whites to which 2 tablespoons sugar have been added; brown slightly in oven. Mrs. C. A. Bettes, Mrs. Gleave.

LEMON PIE (WITH MILK AND CRUMBS).

9 level tablespoons cracker meal or dried bread crumbs, rolled fine, 1 cup sugar, 1½ cups milk, 2 eggs, butter size of egg, juice and grated rind 1 lemon, 1 level teaspoon baking powder; cream butter and sugar; add lemon and beaten yolks of eggs; next the cracker and milk alternately; then the beaten whites of eggs and lastly, the baking powder. Bake in one crust until firm and brown. Makes 2 small pies. Mrs. R. H. Smith.

LEMON PIE (BAKED IN CRUST).

1 coffee cup sugar, 1 coffee cup boiling water, 2 eggs, 1½ tablespoons corn starch, juice and grated rind 1 lemon. To water and rind, add corn starch, dissolved in a little water; boil until thickened; remove from stove; add the 2 yolks, sugar, lemon juice and butter (beaten together); pour into an open crust and bake about 30 minutes; spread with 2 beaten whites of eggs (sweetened), and brown. (The rind may be added to the last mixture, if preferred).

Mrs. Fred C. Darling.

LEMON PIE WITH TWO CRUSTS.

Juice and grated rind 1 lemon, 1 cup sugar, butter size walnut, 1 egg, 1 tablespoon flour, ½ cup raisins chopped; beat all together thoroughly; pour over it 1 cup boiling water just before it is put in crust; bake immediately. Mrs. E. R. Pierce.

MAPLE CUSTARD PIE.

1 pt. cream or milk, 1 cup new maple sugar, yolks 3 eggs, pinch of salt; beat sugar and eggs together; add cream or milk; line pie plate with rich paste; fill and bake in quick oven. C. B.

POOR MAN'S MINCE MEAT (GREEN TOMATO).

1 peck green tomatoes, (peeled and chopped), 4 pounds granulated sugar, 2 pounds raisins chopped, 2 tablespoons cinnamon, 1

tablespoon cloves, 1 cup vinegar; cook 2 hours before adding sugar, spices and raisins; then cook 2 hours more.

Jamestown C. B.

MINCE MEAT I.

For a gallon of mince meat use ⅓ chopped meat, (salted when boiling), and ⅔ chopped apples, 1 pt. molasses, 2 cups good vinegar, ½ cup butter or 1 cup chopped suet, 1 tablespoon allspice, 1½ tablespoons cinnamon, 1 teaspoon cloves and 1 teaspoon salt. Bake in 2 crusts, adding sugar, butter and raisins to suit the taste. Bake slowly 45 minutes. Mrs. A. Cook.

MINCE MEAT II.

2 pounds lean beef boiled; when cold chop fine; 1 pound suet minced to a powder; 5 pounds juicy apples, pared and chopped, 4 pounds seeded raisins, 2 pounds currants, washed and dried, ½ pound citron, chopped, 3 tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon allspice, 2 tablespoons mace, 1 grated nutmeg, 1 tablespoon fine salt, 3 pounds brown sugar, ½ gallon boiled cider; mix and heat through; then seal in jars. Jelly, juice from spiced fruits, preserves, or plain fruit juices may be added and will add to flavor.

Kate Winger.

MOCK MINCE PIE.

1 cup crackers (rolled fine), 1 cup hot water, ½ cup vinegar, 1 tablespoon butter, ½ cup molasses, 1½ cups sugar, ½ cup currants, ½ cup raisins, spice to taste. Mrs. Dwight Cowan.

PEACH PIE.

Cut peaches in eights; cook until tender; sweeten to taste (add cornstarch, if too juicy); put in baked crust; cover with whipped cream or a meringue.

PIEPLANT (RHUBARB) I.

Beat 1 egg; add 1 large cup sugar, 1 tablespoon flour, butter size of walnut and sufficient cut pieplant to fill a pie; bake with 2 crusts.

Mrs. J. E. Wheeler.

RHUBARB (PIEPLANT) PIE II.

Mix ½ cup sugar and 1 heaping teaspoon flour together; sprinkle over the bottom crust; then add the pieplant cut up fine; sprinkle over this another ½ cup sugar and 1 heaping teaspoon flour; bake fully ¾ hour in a slow oven. Mrs. T. W. McNett.

CREAM PIEPLANT PIE.

1 cup cream, 1 cup sugar, 1 tablespoon flour and enough pieplant to cover bottom of dish; cut up pieplant; add ¼ teaspoon soda and pour on boiling water; let stand on range a few minutes;

then drain and put in a lined pie plate; add cream; then sugar and last the flour; cut top crust a little larger than bottom of pie plate and place over top without pinching down. F. C. B.

PINEAPPLE PIE.

Dice and sweeten fresh pineapple; put in a baked crust and cover with whipped cream; serve at once. To use canned pineapple, re-heat; add a teaspoon butter; thicken with corn starch; put in baked crust and cool before spreading the cream.

Mrs. J. R. Drum.

PUMPKIN (DIRECTIONS FOR COOKING).

Cut a "pie pumpkin" in two (crosswise of the grain); remove center and scrape out with a spoon all soft tissue; cut round and round ¼ to ½ inch deep, until all is sliced; peel off the rind as thin as possible and cut up in small sections; put over the fire in very little water (1 cup to a large kettleful ofp umpkin); stir often from the bottom upward, to prevent burning; cook slowly at least 3 hours; remove cover the last hour to allow the water to evaporate. When about dry and of a dark rich color, put through a colander and keep in a cold place until ready to use.

PUMPKIN PIES (2 PIES).

Beat 3 eggs in a mixing bowl; add 1½ cups sugar and beat again; add 1 pt. cooked pumpkin, 2 tablespoons melted butter, 1 level teaspoon each of salt, cinnamon and ginger, a little nutmeg; mix well and add ¾ pt. rich milk; bake in 2 open crusts until firm in the center.

PUMPKIN PIE.

Beat 1 egg; add 1 cup sugar, 1 tablespoon flour, 1 cup cooked pumpkin, ½ teaspoon each of ginger, cinnamon and salt, a little nutmeg; beat well; then add butter size of walnut and enough hot milk to make the mixture 3 cups in all; for 1 large pie. Bake slowly in 1 crust until firm in center, about 45 minutes.

Mrs. J. E. Wheeler.

PRUNE PIE.

Soak 1 pound prunes over night; cook and remove pits; then beat fine and sweeten to taste; beat whites 3 eggs stiff; then beat all together; line pie plate with rich crust and fill; strap with pastry and bake; when cool, serve with whipped cream.

Mrs. J. Bourquin, Mrs. Sill.

RASPBERRY PIE.

1 pt. berries, 1 cup sugar, 2 tablespoons flour and 1 teaspoon butter; line pie plate with rich crust; sprinkle half the sugar and flour in bottom; put in berries and the other half on top, dotting on butter last thing; put on top crust and bake. All berry pies can be made in the same way. Mrs. C. J. Reese.

RAISIN PIE.

1 cup chopped raisins, 1 large lemon grated, 1 cup sugar, ½ cup molasses, ½ cup water; stir in 1 large tablespoon flour, 1 soda cracker rolled; boil until thickened; then add ½ cup nuts; bake with 2 crusts. Mrs. L. T. Parmlee.

RICE PIE.

2 eggs, 1 cup cooked rice, 5 tablespoons sugar, 1 pt. milk; flavor with lemon; put in crust and bake. Mrs. E. R. Pierce.

STRAWBERRY PIE (COOKED).

1 qt. berries, 2 small stalks rhubarb, 1½ cups sugar, 3 tablespoons flour; mix dry ingredients in a bowl; fill pie crust; put bits of butter on top; cover and bake. Miss L. Alden.

STRAWBERRY PIE (UNCOOKED).

Put fresh berries in a baked crust; sweeten to taste; cover with whipped cream sweetened.

SQUASH PIE (Follow recipe for Pumpkin Pie).

WASHINGTON CREAM PIE.

1 cup sugar, 1 cup sweet milk, 1 tablespoon butter, 1 egg, 2½ cups flour, 2 teaspoons baking powder; flavor with Royce's vanilla; bake in two layers or in one layer and split. Filling: Let 1 pt. milk come to a boil; add ½ cup sugar, 2 eggs and butter size of a walnut; flavor with Royce's vanilla; serve with whipped cream.
Mrs. A. B. Kehr.

SOUR CREAM PIE.

1 cup sour cream (whipped stiff), 1 cup raisins, 1 cup sugar, 1 egg, 1 tablespoon flour, 1 teaspoon Royce's vanilla, a little salt; bake in 2 crusts. Mrs. Charlotte Dennison.

Same as above except ⅔ cup sugar and addition of 1½ tablespoons vinegar. (For 1 crust pie, use 2 yolks and reserve whites for a meringue). Mrs. E. R. Allen.

BANBURY TARTS.

1 pound raisins, ¼ pound citron, 4 figs chopped fine, juice and grated rind 1 lemon, 1 cup sugar, 3 rolled crackers, 3 tablespoons water; just heat through, but do not cook; makes about 3 dozen; cut good pastry with round cutter and add 1 tablespoon filling.
Boston Cooking School.

BANBURY TARTS.

1 cup raisins, 1 cup sugar, 1 egg, 1 cracker, juice and grated rind 1 lemon; stone and chop raisins; add sugar, egg slightly beaten; cracker finely rolled, and lemon juice and rind; roll pastry ⅛

inch thick, and cut pieces 3½ inches long by 3 inches wide; put 2 teaspoons of the mixture on each piece; moisten edge with cold water half way round; fold over; press edges together with three-tined fork, first dipped in flour; bake 20 minutes in slow oven.

Mrs. W. A. Talbott.

ORANGE TARTS.

Line gem pans with good pastry; bake and fill with a spoon of orange marmalade or conserve; cover with meringue, made of whites of eggs and 1 tablespoon powdered sugar to each egg; put in oven until light brown. Raspberry or other jams can be substituted for marmalade.

F. C. B.

LAYER CAKES, FILLINGS AND FROSTINGS

Mrs. William Hammond

To insure success in the making of any kind of cake, use none but the best ingredients; then exercise great care and judgment in the mixing and baking.

The essentials for good cake are fresh eggs, fine granulated sugar, pastry flour and best butter.

To mix butter cakes, measure dry ingredients and mix and sift baking powder and spices, if used, with the flour. Break each egg separately, thus avoiding loss should a stale egg chance to be found among the number, separating the whites from yolks, if the rule so specifies.

Measure butter, then liquid. Place the butter which should be soft, but not melted, together with the sugar in an earthen bowl; rub together until creamy, add yolks of eggs or whole eggs, beaten until light, liquid, and flour mixed and sifted with baking powder. When whites alone are used fold into the batter the last thing before baking.

Cake can be made fine grained only by long beating. Do not stir, but beat thoroughly, bringing the batter up from the bottom of the dish at every stroke, thus driving the air into the cells of the batter. Unskilled mixing, too rapid or unequal baking, or a sudden decrease in heat before it is quite done, will cause streaks in the cake. Fruit, when added to a cake, is usually floured to prevent settling to the bottom. Raisins should be seeded, then cut with scissors, rather than chopped.

Grease the pans with melted butter, lining the bottom with thin paper, taking care that it does not project over the sides. In filling the pans, have the mixture come well to the corners and sides of the pans, so that when the cake is baked it will be perfectly flat on top. The baking of cake is quite as important a feature as mixing. Many a well mixed cake has been spoiled in the baking. Experience alone can teach one what the temperature of the oven should be for the different cakes. Cake should be watched closely while in the oven, opening and shutting the door carefully. Do not move the cake in the oven unless positively necessary, then do it gently. When done cake shrinks from the pan, and in most cases this is sufficient test, but if in doubt try with a broom splint and if the dough does not adhere, it is done. When removed from the oven, allow it to stand five minutes; then invert the pan on a board covered

with fibre paper, and the cake will fall out. If the cake is inclined to stick to the sides, loosen with a knife before inverting. Allow the cake to cool before icing. Mrs. Hammond.

ALMOND CAKE AND LADY BALTIMORE.

2 cups granulated sugar, ⅔ cup butter, 1 cup milk, 2⅔ cups flour, 2 teaspoons baking powder, 1 teaspoon Royce's vanilla, whites 7 eggs; bake in 2 layers. For filling, pour over the beaten whites 2 eggs a syrup made of 2 cups granulated sugar, 1 cup water, cooked until it threads; beat this until nearly cold when add ¾ pound blanched almonds, chopped fine; flavor with Royce's almond extract. Mrs. Wm. Hammond.

This cake can be cut into small cakes and iced, and will make 3 dozen.

If used with the following filling would make an excellent Lady Baltimore Cake. Filling: Boil 3 cups granulated sugar with a cup water until a drop hanging from the tip of a spoon threads in the air; pour while hot over the whites 3 eggs whipped to a standing froth; whip until you have a thick cream and stir in gradually a cup each of seeded and minced raisins and chopped pecans, with 5 figs that have been soaked soft in lukewarm water, then wiped dry and minced.

A GOOD PLAIN LAYER CAKE.

3 eggs, 1 tablespoon butter, 1½ cups sugar, 2 cups flour, 2 teaspoons baking powder sifted with the flour, ½ cup rich milk; flavor to taste with Royce's extract. Mrs. Dwight Cowan.

BLACKBERRY JAM CAKE.

1 cup brown sugar, ¾ cup butter, 3 tablespoons sour milk or cream, 3 tablespoons strong coffee (liquid), yolks 3 eggs and whites 2, 1 teacup blackberry jam, 2 teacups flour, 1 teaspoon soda, sifted in flour, 2 teaspoons cinnamon, 1 teaspoon cloves, ½ nutmeg grated, 1 teaspoon Royce's lemon extract; stir all together; bake in 3 layers; put together with boiled frosting. Mrs. Salyer.

BLACK AND WHITE CAKE.

1 cup sugar, ½ cup butter, ½ cup sweet milk, whites 3 eggs, 1 cup flour, ½ cup corn starch, 1 teaspoon baking powder. Black Part: 1 cup brown sugar, ½ cup butter, ½ cup sour milk, 1 teaspoon soda, 1½ cups flour, ½ cup raisins, ½ cup nuts, yolks 3 eggs, 1 teaspoon molasses, all kinds spices; either nut or fig filling is nice between black and white cake. Mrs. C. H. Meacham.

CHOCOLATE CAKE I.

2 cups sugar, 1 cup butter, 1 cup sour milk, ½ teaspoon soda dissolved in milk, 4 eggs, 3½ cups flour, 3 teaspoons baking powder; dissolve ¼ cake chocolate (or less) and add to middle layer. For frosting: Whites 3 eggs, 2 cups confectioner's sugar, ½ cake grated chocolate and Royce's vanilla to taste. Mrs. I. G. Lacy.

CHOCOLATE CAKE II.

1 cup brown sugar, ½ cake grated chocolate, ½ cup sweet milk; put all together and boil until as thick as custard. When cold, add 1 teaspoon Royce's vanilla, 1 cup brown sugar, ½ cup butter, ½ cup sweet milk, 3 eggs, 2 cups flour, 1 teaspoon soda; bake in 2 layers with chocolate filling; put 3 ounces chocolate into a double boiler; sink it down into the hot water. When the chocolate melts, add ¾ cup milk, ½ cup sugar. When smooth, add yolk 1 egg, and a teaspoon vanilla; cool and put between layers.

Agnes Robertson.

CHOCOLATE AND COCOANUT CAKE.

1½ cups granulated sugar, ½ cup butter, whites 4 eggs, 1 cup water, 2¼ cups flour, 2 teaspoons baking powder; cream butter and sugar; add flavoring, if desired; then flour and baking powder; beat all thoroughly. To this add enough melted chocolate to make the cake a light brown (about ½ square). A little more, if desired. Beat eggs to a stiff froth and add the last thing. Bake in 2 layers and put together with chocolate icing and cocoanut. Fresh grated cocoanut is best if it can be obtained.

Mrs. Howard, Bradford, and Miss Kopf.

CREAM CAKE.

1 cup sugar, butter size of an egg, 2 eggs, 1 heaping cup flour, 1 teaspoon cream tartar, ½ teaspoon soda, ¼ cup milk; bake in 2 layers.

Cream for Filling: ½ pt. milk, ½ cup sugar, ¼ cup flour, 1 egg; beat sugar, egg and flour together; heat milk over steam or water. When scalding hot, stir in other ingredients; flavor with Royce's vanilla or lemon and spread between cake when cold.

Mrs. J. B. Allen.

CREAM CAKE II.

3 eggs, 1½ cups flour, 1 cup sugar, 1 teaspoon baking powder, 2 tablespoons water; bake in 2 cakes and split while warm.

Cream: 1 egg, 1 pt. milk, ½ cup sugar, 2 teaspoons corn starch, butter size of an egg, ½ teaspoon Royce's vanilla; let cool and put between cakes. Miss Jennie Halliday.

A GOOD CHEAP LAYER CAKE.

1 egg and yolk of another, 1 cup sugar, butter size of an egg, 1 cup sweet milk, 2¼ cups flour, 2 teaspoons baking powder; flavor to taste; bake in layers. Apple cream for above: Pare and grate 2 medium sized sour apples; beat white of egg and 1 small cup granulated sugar together; add grated apple and beat until frothy and

light (will not run if beaten long enough); flavor with Royce's extract of vanilla; put between layers and cover top of cake. Very nice if eaten while fresh. Mrs. J. Gleave.

DELICATE CAKE I.

2 cups sugar, 1 cup butter, 1 cup sweet milk, 4 cups sifted flour, 3 teaspoons baking powder, whites 8 eggs; bake either in solid or layer cake; flavor with Royce's vanilla; if in layers, slice candied pineapple fine and mix in the frosting between the layers.
Mrs. W. D. McLaren.

DELICATE CAKE II.

2 cups pulverized sugar creamed with a good ½ cup butter, ¾ cup sweet milk, 3 scant cups flour measured after sifting, 2 teaspoons baking powder, ½ teaspoon Royce's almond flavor, and lastly the whites 6 eggs well beaten. Mrs. F. K. Russell.

DEVIL'S FOOD.

2 cups sugar and 1 cup butter creamed, yolks 5 eggs well beaten, 1 cup sour milk, 1 scant teaspoon soda in 1 tablespoon boiling water, ½ cake grated chocolate, 2½ scant cups flour, 1 heaping teaspoon baking powder, 1 teaspoon Royce's vanilla, whites 5 eggs beaten stiff.

Icing: ½ cake grated chocolate, 1 cup granulated sugar, ½ cup milk, butter size of hickory nut, ½ teaspoon Royce's vanilla; boil until it thickens. Mrs. W. J. Richards.

DEVIL'S FOOD.

Part 1—1 cup sugar, 1 cup grated chocolate, ½ cup sweet milk; let come to a boil. Part 2—1 cup sugar, ½ cup butter, 3 eggs, ½ cup sweet milk, 1 teaspoon soda, 2 cups flour; measure ingredients with a coffee cup; mix the two parts together; bake in layers and put together with icing. Mrs. L. G. Noyes.

CHEAP DEVIL'S FOOD.

3 squares chocolate melted, yolks 2 eggs, 1 cup sugar, granulated, 1 tablespoon butter; mix the above well together; then add 1 cup sour milk, 1 teaspoon soda, 1 teaspoon Royce's vanilla, 1 rounded cup of flour; bake in 2 layers or as a solid cake. Use any icing preferred. Mrs. S. E. Walker.

CHEAP DEVIL'S FOOD.

⅓ cup scraped chocolate, yolk 1 egg, (save white for frosting), ½ cup sweet milk; cook, stirring constantly until it thickens, no longer; when cool; add 1 cup brown sugar, 1½ tablespoons melted butter, ½ cup milk, 1½ cups flour, 1 teaspoon soda in flour; bake in 1 layer in moderate oven, and frost with boiled or chocolate icing.
Miss Kopf.

DANDY CAKE.

½ cup butter, 2 cups sugar (scant), ¾ cup milk, 2 cups flour, whites 6 eggs, 2 teaspoons baking powder; sift flour 4 times; sift sugar 3 times.

Icing: 8 ounces chocolate, 1½ cups powdered sugar, 4 tablespoons corn starch, 2 cups milk. When done cooking, add tablespoon boiling water. Mrs. Parmlee.

ICE CREAM CAKE.

Beat to a cream ¾ cup butter, 2 cups sugar, 1 cup rich milk; sift 2 large teaspoons baking powder twice with 2 cups pastry flour, and 1 small cup cornstarch; add to first mixture, and slowly fold in the whites 7 eggs, beaten stiff; bake in 2 layers.

For Filling: 1 pt. cream whipped stiff, to which has been added 1 tablespoon Chalmer's gelatine soaked 2 hours in a tablespoon cold water and dissolved in a tablespoon boiling water; sweeten and flavor with Royce's extract; spread between layers and frost the top of the cake. Mrs. M. Mead.

ICE CREAM CAKE.

2 cups granulated sugar, ⅔ cup butter, 1 cup sweet milk, whites 8 eggs, 3 cups flour, 3 teaspoons baking powder; bake in layers.

Frosting: 2 cups white sugar, ½ cup water, whites 3 eggs beaten stiff; let sugar and water boil until it forms a string when dropped from the spoon; pour very slowly into the whites of eggs, beating constantly; flavor with Royce's vanilla.

Mrs. W. A. Rankin.

ISABELL CAKE.

3 eggs, whites only, 2 scant cups granulated sugar, 1 cup sweet milk, 3 cups flour, 2 large tablespoons butter, 2 heaping teaspoons baking powder. When cake is mixed divide into 3 parts; bake 1 part white; add 1 square melted chocolate to second part, and color the third with a few drops of red fruit coloring to make it pink; cover dark layer with white icing; then use white layer and icing; then the pink one and cover the whole with icing.

Mrs. F. M. Downing.

LEMON SPONGE.

2 cups granulated sugar, 1 cup flour, 8 eggs. juice and grated rind 1 lemon, 2 teaspoons baking powder; bake in 2 thick, oblong layers, frosting each one with lemon juice thickened with pulverized sugar. After frosting under layer, spread with a custard made as follows: ½ cup milk, 1 egg, ½ teaspoon corn starch or flour; sweeten, and flavor with Royce's vanilla.

Mrs. C. N. Payne, Titusville.

SPONGE CAKE WITH COCOANUT FILLING.

2 eggs, beaten thoroughly, 1 cup granulated sugar, 1¼ cups flour, 1 heaping teaspoon baking powder in flour. After all is stirred well together, add ½ cup boiling milk; bake in 2 layers and put together with boiled icing and cocoanut, or a nut filling. This also makes 2 good jelly rolls. Mrs. L. B. Tetens.

LAYER CAKE.

1½ cups sugar, ½ cup butter, 1 cup sweet milk, 4 eggs (the whites only), 2½ cups flour, 2 teaspoons baking powder sifted with flour, 1 teaspoon Royce's vanilla, and bake in layers.

Mrs. J. W. Kitchen.

LAYER CAKE (QUICK PROCESS).

1 coffee cup sugar, 1½ coffee cups flour, 2 heaping teaspoons baking powder, 1 teaspoon salt; place in coffee cup 4 tablespoons melted butter, 1 egg; fill cup with milk; mix with first 3 ingredients and beat thoroughly; add ½ teaspoon Royce's vanilla; pour ½ into layer cake pan; to balance, add 1 teaspoon cinnamon, ½ teaspoon cloves, ½ cup raisins; bake the 2 layers slowly about 40 minutes. Grace E. Thomas.

LIGHT LAYER CAKE.

Cream ⅓ cup butter; add 1 cup sugar gradually; then the well beaten yolks 2 eggs, and alternately ½ cup milk and 1½ cups flour sifted with 2 level teaspoons baking powder, whites 2 eggs beaten dry. Mrs. Honor Parmlee.

LAYER CAKE WITH SOUR CREAM FILLING.

1 cup sugar, 2 eggs, 4 tablespoons melted butter, big ½ cup milk, 2 teaspons baking powder sifted in 2 cups flour, 1 teaspoon Royce's vanilla.

Filling: 1 small cup sour cream whipped and sweetened, ¾ cup chopped raisins, ¾ cup chopped nuts. The cream may be quite sour if it is not bitter. This recipe makes 2 layers.

Mrs. E. R. Allen.

MAPLE SUGAR CAKE.

1½ cups granulated sugar, ½ cup butter, whites 6 eggs or 3 whole ones, ½ cup sweet milk, 3 teaspoons baking powder, 2 heaping cups flour; bake in 3 layers; put together with boiled frosting, using maple sugar in place of granulated. Take the same quantity of maple sugar. Mrs. D. L. Gerould.

ORANGE CAKE.

¼ cup butter, 1 cup sugar, 2 eggs, ½ cup milk, 1⅔ cups flour, 2½ teaspoons baking powder; cream the butter; add sugar gradually; eggs well beaten and milk; then add flour mixed and sifted

with baking powder; bake in a dripping pan; cut in halves; spread ½ with orange filling and cover top layer with frosting flavored with Royce's orange.

Filling: ½ cup sugar, 2½ tablespoons flour, grated rind ½ orange, ¼ cup orange juice, ½ tablespoon lemon juice, 1 egg slightly beaten, 1 teaspoon butter; mix ingredients in order given; cook 10 minutes in double boiler, stirring constantly; cool before spreading. Boston Cooking School.

PRUNE ALMOND CAKE.

½ cup butter, 1 cup sugar, ½ cup milk, ½ cup corn starch, 1 cup flour, 2¼ teaspoons baking powder, whites 3 eggs, ¼ teaspoon Royce's almond extract; bake in dripping, pan and cut in 2 crosswise; make enough boiled frosting for 2 layers, to ½ of it add 8 soft prunes stoned and cut in pieces, and ¼ cup almonds blanched and cut in pieces. Boston Cooking School.

ROLLED JELLY CAKE.

3 eggs, yolks and whites beaten separately, 1 cup sugar, 1 cup flour, pinch salt, 1 teaspoon baking powder sifted in flour, ¼ cup boiling water, added last; spread thin on greased dripper; when baked spread thick with jelly and roll while hot.

Mrs. C. H. Smith.

RIBBON CAKE.

1½ cups sugar, ½ cup butter, 2½ cups flour, ½ cup sweet milk, whites 4 eggs, 3 teaspoons baking powder; take 2 tablespoons of the above mixture and add a little soda, ½ cup chopped raisins, a few currants, ½ cup flour, ½ cup molasses; bake in 3 layers.

Mrs. J. O. Parmlee.

SOUR CREAM LAYER CAKE.

½ cup rich sour cream, 1 cup sugar, 2 cups flour, measured before sifting, 2 eggs, ½ teaspoon each of salt and soda, 1 teaspoon baking powder, ½ teaspoon Royce's vanilla. Use a nut filling or Mrs. Allen's Sour Cream Filling. Mrs. E. R. Allen.

SOUR MILK CAKE.

2 tablespoons melted butter, 1 cup granulated sugar, 1 egg, 1 cup sour milk, 2 cups flour, ½ teaspoon soda, 1 heaping teaspoon baking powder, pinch of salt. Cream butter and sugar; add the egg (well beaten); then stir in the milk and flour; sift flour with soda, baking powder and salt. Mrs. F. E. Sill.

Same as above, adding 1 cup raisins, 1 teaspoon (small) cinnamon, ¼ teaspoon cloves and ½ teaspoon more of soda.

Mrs. J. A. Hawke.

TILDEN CAKE.

1 cup butter, 2 of pulverized sugar, 1 of sweet milk, 3 of flour, ½ cup corn starch, 4 eggs, 2 teaspoons baking powder, 2 of Royce's lemon extract. Mrs. Wm. Hammond.

WHITE CAKE I.

Cream 1 cup sugar, ¼ cup butter; add ½ cup sweet milk; then well beaten whites 3 eggs, 1½ cups flour, 1½ teaspoons baking powder. Mrs. Honor S. Parmlee.

WHITE CAKE II.

1½ cups sugar, ½ cup butter, ⅔ cup milk, 3 teaspoons baking powder, 2 cups flour, whites 5 eggs beaten and put in last.

Mrs. Conarro.

WHITE CAKE III.

1 cup sugar, ½ cup butter, ½ cup milk, 1½ cups flour, after sifting once, 2 small teaspoons baking powder, whites 4 eggs, whipped to a stiff froth and put in last, Royce's vanilla.

Mrs. D. W. Ames.

WHITE CAKE (WITH LARD).

2 cups sugar (½ saved out), ½ cup lard or Crisco, 1 cup water, 3 scant cups flour, 2 level teaspoons baking powder, little salt, whites 4 eggs with the ½ cup sugar added after they are beaten stiff, flavor with Royce's flavoring. Bake in layers, with any kind of filling. Mrs. N. C. Allen.

YELLOW CAKE.

Yolks 8 eggs, 1 cup sugar, ½ cup butter, ½ cup sweet milk, 1½ cups flour, 2 teaspoons baking powder; to be flavored with either Royce's lemon or orange, baked in layers, and lemon filling or orange icing placed between them and on top.

Lemon Filling: 1 cup sugar, whites 2 eggs well beaten, juice and grated rind 1 lemon; mix and boil until it thickens.

Mrs. D. L. Gerould,

FILLINGS

CREAM FILLING.

⅞ cup sugar, ⅓ cup flour, ⅛ teaspoon salt, 2 eggs, 2 cups scalded milk, 1 teaspoon Royce's vanilla or ½ teaspoon lemon extract; mix dry ingredients; add eggs slightly beaten and pour on gradually scalded milk; cook 15 minutes in double boiler, stirring constantly until thickened, afterwards occasionally; cool slightly and flavor.

Boston Cooking School.

FRENCH CREAM FILLING.

¾ cup thick cream, ¼ cup milk, ¼ cup powdered sugar, white 1 egg, ½ teaspoon Royce's vanilla; dilute cream with milk and beat until stiff, using Dover egg beater; add sugar, white of egg beaten until stiff and vanilla. Boston Cooking School.

CREAM NUT FILLING.

1 cup rich milk or cream, 3 tablespoons sugar, 1 tablespoon corn starch; let come to a boil; stir in the yolks 3 eggs; cook in a double boiler; when cool add 1 cup nuts and flavoring.

Mrs. W. R. Kopf.

CHOCOLATE FILLING.

2½ squares chocolate, 1 cup powdered sugar, 3 tablespoons milk, yolk 1 egg, ½ teaspoon Royce's vanilla; melt chocolate over hot water; add ½ the sugar and milk; add remaining sugar and yolk of egg; cook in double boiler until it thickens, stirring constantly at first so that mixture may be smooth; cool slightly; flavor and spread.

CHOCOLATE FILLING II.

To Boiled Frosting No. 1 or Confectioner's Frosting, add sufficient melted chocolate to make the desired color. Nuts may be added.

CHOCOLATE CREAM FILLING.

Make cream filling, using a full cup of sugar instead of ⅞ cup; add 1¼ squares Baker's chocolate, which has been melted over hot water. Boston Cooking School.

COCOANUT FILLING.

Beat whites 2 eggs on a platter until very stiff; add enough powdered sugar to spread; spread over cake; sprinkle thickly with fresh grated cocoanut; or, Soak 1 cup cocoanut in 1 cup milk; add ½ cup sugar, 2 yolks egg, 1 teaspoon corn starch; boil until thickened.

FIG FILLING.

½ pound figs finely chopped, ⅓ cup sugar, ⅓ cup boiling water, 1 tablespoon lemon juice; mix ingredients in the order given and cook in double boiler until thick enough to spread.

LEMON JELLY FILLING.

1 egg, 3 tablespoons melted butter, 1 coffee cup sugar, grated rind and juice 2 lemons; cook in double boiler until thick enough to spread. Mrs. W. V. Hazeltine.

LEMON COCOANUT CREAM.

Juice and grated rind 1 lemon, 1 cup powdered sugar, yolks 2 eggs, 1 cup shredded cocoanut; mix lemon juice and rind with sugar and yolks of eggs slightly beaten; cook 10 minutes in double boiler, stirring constantly; add cocoanut; use when cool.

MARSHMALLOW FILLING I.

Put ¾ cup sugar and ¼ cup milk in a sauce pan; heat slowly to boiling point without stirring and boil 6 minutes; break ¼ pound marshmallows in pieces and melt in double boiler; add 2 tablespoons hot water and cook until mixture is smooth; add hot syrup gradually, stirring constantly; beat until cool enough to spread. This may be used for both filling and frosting.

Boston Cooking School.

MARSHMALLOW FILLING II.

2 tablespoons gelatine dissolved in 7 tablespoons boiling water; stir in gradually 1 pound confectioner's sugar and beat with spoon ½ hour; flavor with Royce's vanilla; pour in a tin, size of your cake, and set away until the gelatine thickens; put between the 2 layers of cake. Mrs. A. W. Nickle.

ORANGE FILLING.

½ cup sugar, 2½ tablespoons flour, grated rind ½ orange, ¼ cup orange juice, ½ tablespoon lemon juice, 1 egg, slightly beaten, 1 teaspoon butter; mix ingredients in order given; cook 10 minutes in double boiler, stirring constantly; cool before spreading.

PRUNE ALMOND FILLING.

To boiled frosting add ½ cup selected prunes, stoned and cut in pieces, and ⅓ cup almonds blanched and chopped.

PISTACHIO PASTE.

To Marshmallow Filling No. I. add a few drops Royce's extract of almond, ⅓ cup pistachio nuts blanched and chopped and leaf green to color. Boston Cooking School.

NUT OR FRUIT FILLING.

To Boiled Frosting No. I. add chopped walnuts, almonds, hickory nuts, Brazil nuts, figs, dates, or raisins, separately or in any combination desired.

STRAWBERRY FILLING.

1 cup thick cream, ⅓ cup sugar, white 1 egg, ½ cup strawberries, ¼ teaspoon Royce's vanilla; beat cream until stiff, using Dover beater; add sugar, white of egg beaten stiff, strawberries mashed and vanilla. Boston Cooking School.

FROSTINGS

BOILED FROSTING I.

1 cup granulated sugar, white 1 egg, about ½ cup water; beat egg to a stiff froth; boil the sugar and water until it "hairs" when

the spoon is lifted, or if tested in cold water until it forms a soft ball in the water; pour slowly over the beaten egg, beating all the time; flavor and beat until cold. Miss Kopf.

BOILED FROSTING II.

1½ cups sugar to ½ cup water; boil until a small ball forms between the fingers when dropped in water, whites 2 eggs beaten stiff; add ½ teaspoon cream of tartar; pour the sugar over the eggs and beat until it does not run. Mrs. A. W. Nickle.

BOILED FROSTING III.

2½ cups sugar, whites 3 eggs; wet sugar with water; boil until it "hairs" when the spoon is lifted; have eggs beaten very light; stir in boiling sugar; beat until cold. If too stiff, put in a little milk; if too thin, a little powdered sugar. Mrs. S. P. Hall.

CARAMEL FROSTING.

2 cups light brown sugar, ⅔ cup sweet milk, butter the size of a walnut, 1 teaspoon Royce's vanilla; cook sugar, milk and butter until it grains and add vanilla before taking from the stove; stir until creamy when it is ready to spread. K. W.

CHOCOLATE FROSTING I.

8 ounces or 1 cake chocolate, 1½ cups pulverized sugar, 2 tablespoons corn starch, 2 cups sweet milk; cook all together until thick; then add a little boiling water to make it glossy. Mrs. Salyer.

CHOCOLATE FROSTING II.

To Boiled Frosting No. I. add 4 tablespoons grated chocolate, melted over steam. Mrs. Lees.

COCOANUT FROSTING.

After spreading cake with Boiled Frosting, cover liberally with shredded cocoanut.

CONFECTIONERS' FROSTING.

Put 3 tablespoons boiling water or cream in a bowl, and stir in gradually sifted confectioners' sugar until mixture is of the right consistency to spread; flavor with Royce's vanilla. Fresh fruit-juice may be used in place of the water or cream. This makes a soft frosting which cuts nicely without breaking. Miss Farmer.

FRUIT FROSTING.

1 cup granulated sugar, white 1 egg, ½ cup crushed fruit; put all together in a Mrs. Rorer egg beater; beat until thick.

Mrs. S. E. Walker.

MAPLE SUGAR FROSTING.

2 pounds maple sugar, 1 cup water, whites 2 eggs; boil sugar and water until it forms a soft ball when dropped in cold water; pour into beaten whites of eggs and proceed as for Boiled Frosting.

Mrs. G. P. Orr.

MAPLE SYRUP FROSTING.

1 large cup maple syrup, white 1 egg; boil syrup so that it forms a little harder ball when dropped in cold water than for ordinary frosting, and proceed as for Boiled Frosting. Nuts may be added if desired. Miss Kopf.

LOAF CAKES

Miss Mame Kopf

ANGEL FOOD.

Whites 11 eggs, 1½ measures granulated sugar, 1 rounded measure flour, 1 rounded teaspoon cream of tartar, 1 teaspoon Royce's vanilla; sift flour 4 times; measure; add cream of tartar; sift again and put back in sieve ready to put into cake; put a pinch salt in the eggs and beat to a stiff froth; add sugar lightly; next the vanilla, and last the flour, very lightly; bake in an angel food pan about 70 minutes in a slow oven. When baked, turn the pan upside down to cool. A small tin measuring cup that can be obtained with the pan is used. Miss Kopf.

ANGEL COCOANUT CAKE.

1 cup butter, 2 cups sugar, 3 cups flour, 2 teaspoons baking powder, ½ cup milk, whites 8 eggs; spread the top with icing; then with grated cocoanut. Mrs. S. H. Davis.

ARCHANGEL CAKE.

Beat well together 1 cup sugar and 1 cup butter. When sugar and butter are creamed sufficiently, beat in 2 cups flour sifted 6 times. The last time sift with 1 teaspoon baking powder. Lastly stir in well beaten whites 8 eggs; flavor. Mrs. S. T. Neill.

MOCK ANGEL FOOD.

Heat 1 cup milk to boiling point in a double boiler. Into a sifter put 1 rounded cup flour, 1 cup sugar, 3 teaspoons baking powder, pinch salt; sift together 4 times; into this pour the boiling milk and stir smooth; then put in the well beaten whites 2 eggs; fold them in carefully until the whites are evenly folded into the batter; bake in an ungreased tin in moderate oven. Lora Alden.

APPLE SAUCE CAKE.

1 whole egg and yolk of another, 1½ cups brown sugar, ½ cup butter, 1 cup apple sauce as sweetened for table, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon soda, 1½ to 2 cups flour; cream butter; add sugar gradually and eggs beaten very light; mix thoroughly; then add apple sauce, cinnamon, cloves and soda sifted with flour; beat all together and bake as a loaf cake. Ice with boiled icing to which chopped raisins may be added as desired.

Mrs. Hue, Miss Lucile Partridge.

BLACKBERRY JAM CAKE.

3 eggs, 2 whites saved for frosting, 1 cup sugar, 1 cup blackberry jam, ½ cup butter, 3 tablespoons sour cream, 1 teaspoon each of soda, cinnamon and cloves, 2 cups flour. Mrs. W. M. Bashline.

BLACKBERRY JAM CAKE.

1 cup sugar (brown), ½ cup butter, ½ cup sour milk, 1 cup blackberry jam, 3 eggs, leaving out whites of 2 for frosting, 2½ cups flour, 1 teaspoon soda ,spices to suit the taste.

Miss Aresta Beatty.

BLACKBERRY JAM CAKE.

1 cup brown sugar, 1 cup butter, 1 cup jam, 1 cup raisins, ½ cup currants, 3 tablespoons sour milk, ½ teaspoon soda in milk, a little cinnamon and nutmeg, 2½ cups flour. F. B. S.

BLACK CAP CAKE.

1 cup butter creamed with 1½ cups sugar, 2 tablespoons molasses, 2 eggs, ½ cup sour milk, 1 teaspoon soda, 2½ cups flour, ½ teaspoon cinnamon and cloves together, 1 cup chopped raisins, 1 cup walnuts broken or chopped; bake in a loaf. Mrs. C. H. Smith.

CLOVE CAKE.

1 good cup brown sugar, 1 cup butter, ½ cup milk, 1 cup chopped raisins, 2 eggs, 1 teaspoon cloves, 1 teaspoon baking soda dissolved in hot water; put raisins in the last thing before flour; then add 2 cups flour with 1 teaspoon baking powder.

Mrs. W. C. Watson.

CLOVE CAKE.

1 cup sugar, ½ cup butter, 1 cup molasses, 1 cup sour milk, 3 cups flour, 1 cup chopped raisins, 2 teaspoons cloves, 1 teaspoon soda, 2 eggs; add any kind of fruit. Mrs. M. Haezltine.

CHOCOLATE LOAF CAKE.

½ cup butter, 2 cups sugar, 2 eggs, ½ cup coffee, ¼ cup milk, 2½ cups flour, 2 teaspoons baking powder, 2 squares melted chocolate, 2 teaspoons Royce's vanilla; cream butter with fork; add sugar and cream again; then yolks of eggs, coffee, milk and Royce's vanilla; sift flour with baking powder, and add to other ingredients; then melted chocolate; then whites of eggs beaten stiff; bake in moderate oven. Mrs. E. E. Allen.

SPICED CHOCOLATE CAKE.

4 eggs; save whites of 2 for frosting, 2 cups sugar, ½ cup butter, 1 cup sour milk, 1 teaspoon soda, 2 cups flour, ½ teaspoon cinnamon, ½ teaspoon cloves, ¼ cake melted chocolate.

Mrs. B., Mrs. Sill.

SCOTCH CHOCOLATE CAKE.

1½ cups sugar, ½ cup butter, 2 eggs, ½ cup sour milk, ⅓ cup boiling water, 2 cups flour, sifted 5 or 6 times, 1 teaspoon Royce's vanilla, 2 squares chocolate, 1 teaspoon soda; dissolve chocolate in boiling water and stir in last. Mrs. D. H. Siggins.

COCOANUT CAKE.

Cream ½ cup butter; gradually beat in 1 cup granulated sugar; then beat in 1 after another without previous beating 3 whole eggs; add alternately ½ cup milk and 1¾ cups sifted flour sifted again with 2 slightly rounded teaspoons baking powder. Lastly beat in 1 cup grated cocoanut; bake in a tube pan about 45 minutes.

Mrs. E. E. Allen.

CORN STARCH CAKE.

2 cups sugar, 1 cup butter, 1 cup milk, 2½ cups flour, 1 cup corn starch, 1 teaspoon cream of tartar, ½ teaspoon soda, whites 6 eggs beaten stiff. Mrs. N. C. Allen.

CREAM ALMOND CAKE.

½ cup butter, 1 cup sugar, 1¾ cups flour, 4 level teaspoons baking powder, ½ cup milk, whites 4 eggs ½ teaspoon Royce's almond extract; cream butter; add sugar gradually; sift flour and baking powder and add to the mixture, alternating it with the milk; fold in beaten eggs and flavoring; bake in a loaf 45 minutes in a moderate oven.

SOUR CREAM CAKE.

1¾ cups sugar, ½ cup butter, 3 eggs, 1 cup sour cream, 3 cups sifted flour, 1 teaspoon soda dissolved in hot water, 1 teaspoon baking powder; cream butter and sugar; beat eggs light and add a little salt and flavor to taste; then the cream to which has been added the soda dissolved in 1 tablespoon hot water; then the flour and baking powder beaten well into the cake. This can be baked in a loaf or 2 layers, using any kind of filling or icing.

Mrs. Rosamond D. Rogers.

SOUR CREAM CAKE.

1 cup sour cream, 1½ cups brown sugar, 1 teaspoon soda, 1 egg, 2½ cups flour, spices to taste. Fruit may be added if liked, ½ cup raisins, ½ cup shredded citron. Mrs. Salyer.

SOUR CREAM NUT CAKE.

¾ cup thick sour cream, 1 cup sugar, 1 egg, 1½ cups flour, ½ teaspoon each salt and soda, 1 cup chopped walnuts; flavor with Royce's extract; bake in loaf nearly an hour in moderate oven.

SWEET CREAM CAKE.

Break 2 eggs in cup, and fill the cup with sweet cream, 1 cup sugar, 1¼ cups flour, 1 teaspoon baking powder; flavor; beat as for pan cakes. Chocolate frosting. L. E. Alden.

DEVIL'S FOOD.

⅓ cake Baker's chocolate dissolved in 1 cup boiling water put in last thing before putting in oven. 2 cups sugar, ½ cup butter, ½ cup sour milk, 2 large cups flour, 2 eggs, 1 rounded teaspoon baking powder added to flour, 1 level teaspoon soda added to milk; beat whites of eggs and put in just before chocolate; flavor with Royce's vanilla. J. Mabel Siggins.

DEVIL'S FOOD.

2 cups granulated sugar, ¾ cup butter, 5 eggs, 1 cup sour milk, 1 teaspoon soda, 3 cups flour, ½ cake chocolate grated, 1 teaspoon Royce's extract vanilla. Mrs. Rose Messner.

DEVIL'S FOOD.

2 cups sugar, ½ cup butter, ½ cup sour milk, 2 eggs; mix together; ¼ cake chocolate grated, 1 teaspoon soda, 1 cup boiling water; mix together; add 2 cups flour, 1 teaspoon baking powder, 1 teaspoon Royce's vanilla. Mrs. F. H. Gruninger.

DEVIL'S FOOD (WITH COCOANUT).

1 cup butter, 2 cups brown sugar, 4 eggs, 1 cup sour milk, 2 cups flour, 2 cups cocoanut, ½ cake melted chocolate, 1 teaspoon soda, 1 teaspoon Royce's vanilla. This may be used as a loaf or layer cake. Mrs. Keefer.

DEVIL'S FOOD (WITH COCOA).

1 cup sugar, butter size of small egg, 1 cup sour milk, 1 teaspoon soda in milk, ½ cup cocoa (add a little water to make smooth), 1½ cups flour. Miss Mulberry.

DELICATE CAKE (WHITE).

3 cups sifted flour, 1½ cups sugar, 7 eggs, whites only, 1 teacup sweet milk, 2 tablespoons butter, 2 teaspoons baking powder, 1 teaspoon Royce's vanilla; beat butter and sugar to a cream; add milk and eggs well beaten; then flavoring; mix with this very slowly, the flour in which baking powder has been sifted; bake in quick oven. Mrs. W. A. Hall, Mrs. W. Watson.

FRUIT CAKE I.

1 pound butter, 1¼ pounds brown sugar, ½ cup molasses (large), 9 eggs, 1¼ pounds flour (sift before weighing), 3 pounds currants, 2½ pounds seeded raisins, ½ pound each citron (sliced thin), chopped figs and blanched almonds, ¼ pound each candied lemon and orange peel and candied pineapple (sliced thin), 1 cup

strawberry preserves, 1 teaspoon each soda and cinnamon, ½ teaspoon cloves, 2 or 3 nutmegs; cream the butter and sugar; add molassses, saleratus, spices and well beaten eggs; take part of the flour and thoroughly flour all the fruit before adding slowly to the mixture. After all ingredients are put together, beat with the hands 15 or 20 minutes; steam 4 hours; bake 1. This will make a large milk pan loaf or can be divided into several small ones as desired.

Mrs. F. P. Hue.

FRUIT CAKE II.

1 pound each of butter, sugar and flour, 4 pounds seeded raisins, 1 pound citron sliced, 1 pound each of dates and figs chopped fine, 12 eggs, 1 large orange, 1 lemon peel chopped fine and the juice, 1 tablespoon each of cinnamon and allspice, 1 heaping teaspoon each of cloves and mace, 1 nutmeg, 1 cup molasses, ½ teaspoon soda, 2 teaspoons baking powder, 1 wine glass strong coffee; chop orange rind and pulp fine and mix as much sugar with it as can be stirred in (this is in addition to the pound); beat butter and sugar to a cream; add yolks and spices; then the molasses and soda, and the fruit well floured, the stiffly beaten whites last; steam 4 hours and bake 1; makes a large cake. Mrs. Drum.

FRUIT CAKE III.

1 cup molasses, 1 cup brown sugar, 1 cup sour milk, 1 teaspoon soda, 2 eggs, ⅔ cup butter, 4 cups flour, 2 pounds raisins, 1½ pound currants, ¼ pound candied orange peel, ¼ pound candied lemon peel, ½ pound citron, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoone mace, 1 teaspoon nutmeg; seed the raisins; wash currants well; put the fruit all together and chop fine in chopping bowl; rub the fruit into a part of the flour. Mrs. W. D. McLaren.

FRUIT CAKE IV.

1 cup brown sugar, 1 cup butter and lard mixed, 1 cup strong coffee, 1 cup molasses, 2 eggs, 1 tablespoon cinnamon and cloves together, a little salt, 1 teaspoon soda dissolved in hot water, 1 pound raisins, 1 cup walnuts, 3 cups flour; bake 1 hour; makes 2 cakes. If desired one of these cakes may be used for pudding by steaming, and serving with Lemon Sauce found under Puddings and Sauces.

Mrs. W. D. McLaren.

FRUIT CAKE V.

1 pound brown sugar, 1 pound butter, 8 eggs, 1½ pounds flour, 1 pound citron, 1 pound candied cherries, 1 pound nuts, ½ pound pineapple, ½ pound orange peel, 2 pounds raisins, 1 pound figs, 1 cup molasses, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon nutmeg, same in liquid spices, 1 tablespoon Royce's orange extract, 1

teaspoon soda, 1 teaspoon baking powder; steam 4 hours and then put in oven 10 minutes to dry. This will make 4 cakes.

Mrs. A. W. Nickle.

WHITE FRUIT CAKE.

1 cup butter, 2 cups sugar, 2½ cups flour, whites 7 eggs, 2 teaspoons baking powder, 1 pound raisins, 1 pound figs, 1 pound dates, 1 pound almond, ¼ pound citron. Nora B. Davis.

PLAIN FRUIT CAKE.

1 cup brown sugar, ½ cup butter, 2 eggs, ¼ cup molasses, ½ cup sour milk, 1 teaspoon soda, 2 cups flour, 1 cup raisins (seeded and chopped), spices to taste. Mrs. Henry Cogswell.

This recipe is good with ½ cup raisins and ½ cup walnuts.

M. E. K.

FRUIT CAKE (USED SINCE 1823).

¾ pound butter, 1 pound sugar, 1 cup molasses, 1 cup sour cream, 10 eggs (leaving out the whites of 2), 1 pound flour, 1 pound each of currants and raisins, ½ pound each of citron, chopped figs and almonds, 2 teaspoons cinnamon, 1 teaspoon each of soda, cloves and allspice, 4 tablespoons orange marmalade. Bake in loaves very slowly an hour or more.

GINGER BREAD.

Cream ¼ cup butter and ½ cup sugar, 1 egg, ½ cup sour milk, ½ cup molasses, 1¾ cups flour, ½ teaspoon ginger, ½ teaspoon cinnamon, ½ teaspoon soda, ½ teaspoon salt; sift flour, spices, salt and soda together; bake 30 minutes. Mary L. White.

GINGER BREAD.

½ cup shortening, ½ cup sugar, ½ cup sour milk, ½ cup molasses, 1 teaspoon ginger, 1 teaspoon soda, ¼ teaspoon salt, 1⅓ cups flour, 1 egg. Mrs. W. M. Bashline.

NUT GINGER BREAD.

Cream ½ cup butter with ½ cup sugar, and add 1 cup molasses, ½ teaspoon ginger; dissolve 1 level teaspoon soda in ½ cup milk; stir this into the butter mixture; add 3 cups flour (a little more, if necessary), 1 small cup walnuts; bake in long shallow pans in a moderate oven. Mrs. L. B. Tetens.

GOLD CAKE.

1½ cups sugar, ½ cup butter, 3 eggs, 1 cup milk, 2 or 2½ cups flour, 1 teaspoon cream of tartar, ½ teaspoon soda in milk.

Mrs. J. P. Johnson.

GOLD CAKE.

1 cup granulated sugar, ½ cup butter, yolks 8 eggs, ½ cup sweet milk, 1½ cups flour, 2 heaping teaspoons baking powder, 1 teaspoon Royce's orange extract; cream butter and sugar; add yolks and beat thoroughly before adding milk, flour and extract.

Mrs. M. Kopf.

HICKORY NUT CAKE.

1½ cups sugar, ½ cup butter (scant), whites 4 eggs, 1 small cup milk, 2 cups flour, 1 cup nuts, 2 large teaspoons baking powder; flour the nuts and fold the nuts and whites in last.

Mrs. W. H. Hegerty.

HICKORY NUT CAKE.

½ cup butter, 1½ cups sugar, ¾ cup water, 2 cups flour, whites 4 eggs, 1 cup hickory nut meats broken, 1 teaspoon baking powder; beat butter and sugar to a cream; add water and flour; stir until smooth; add half the whites well beaten; then the nuts; then the remainder of the whites and the baking powder; bake in loaf cake or in 2 layers. Mrs. A. R. Blood.

HUCKLEBERRY CAKE.

1 cup best New Orleans molasses, 1 egg, 3 tablespoons melted butter, 3 tablespoons sour milk, 1 teaspoon soda, 1½ cups flour, 1 teaspoon ginger; mix the soda with the sour milk; add to the molasses; stir well; add ginger, butter, egg and flour and 1 cup huckleberries well floured. Miss Kopf.

LILY CAKE.

½ cup butter, 1 cup sugar (creamed); add ½ cup milk, ¼ cup corn starch, 1 rounded cup flour, 1 teaspoon Royce's vanilla, whites 4 eggs well beaten, 1 teaspoon baking powder.

Mrs. W. J. Richards.

MARBLE CAKE.

Mrs. C. H. Meacham's Black and White Cake (see Layer Cakes) makes an excellent Marble Cake by omitting the raisins and nuts.

Mrs. J. O. Messerly.

MOLASSES CAKE.

½ cup light brown sugar, ¼ cup butter, ½ cup sour milk, ½ cup molasses, 1 egg, 1 full cup sifted flour, ½ teaspoon ginger, 1½ teaspoons soda. Mrs. J. O. Parmlee, Miss Alden.

MOLASSES CAKE.

¾ cup molasses; fill cup up with sugar; ¾ cup butter; fill cup with boiling water; 1 cup raisins, seeded and chopped, 1 egg well beaten, 2 cups sifted flour, 1 teaspoon soda, ½ teaspoon cinnamon, ¼ teaspoon cloves, a little nutmeg. Miss K. Horton.

MOLASSES CAKE WITHOUT EGGS.

1 cup molasses, 3 tablespoons melted butter, ½ cup buttermilk, 1 teaspoon soda, 2 teacups sifted flour; bake in loaf or layers; frost.

Mrs. W. M. Bashline.

MAHOGANY CAKE.

½ cup butter, 1½ cups sugar, 3 eggs, not separated, 2 cups flour, 1 teaspoon soda, sifted in flour, 1 teaspoon Royce's vanilla, 1 cup sweet milk, ⅓ large cake chocolate cooked in half of the milk.

Mrs. P. P. Leche.

NUT CAKE.

½ cup butter, 1½ cups sugar, ½ cup sour milk, ½ cup raisins, seeded and chopped, ½ cup butternut meats rolled, 2 cups flour, 3 eggs, ½ teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon nutmeg.

Mrs. W. H. Pickett.

POUND CAKE.

1 tumbler eggs, ¾ tumbler butter, 1½ tumblers sugar, 1½ tumblers flour, ¼ teaspoon baking powder; beat butter and flour together to a cream; sugar and eggs together; bake in slow oven.

Mrs. Eliza Vosberg.

TUMBLER CAKE.

1 tumbler butter, 1 tumbler eggs (broken), 1½ tumblers sugar, 1½ tumblers sifted flour, 2 even teaspoons baking powder; mix and bake same as Pound Cake. Mrs. A. J. Davis.

PORK CAKE.

1 pound pork, fat, chopped fine; pour over it 1 pt. boiling water, 1 pound raisins, ¼ pound citron, 2 cups sugar, 1 cup molasses, 1 teaspoon soda; flour to thicken; season with nutmeg, cloves and cinnamon. Mrs. F. E. Sill.

QUICK CAKE.

1 cup sugar, 1½ teaspoons baking powder, sifted in 1½ cups flour, ¼ cup melted butter; break whites 2 eggs on top of butter and fill cup with sweet milk; turn this into the sugar and flour, and beat all together quickly and lightly for 5 minutes; turn into a greased tin and bake at once. Mrs. A. D. Wood.

SUNSHINE CAKE.

Whites 7 fresh eggs, yolks 5 eggs, 1 cup granulated sugar, ¾ cup flour, ½ teaspoon cream tartar, pinch salt; sift and measure as for angel food cake; beat yolks thoroughly; then beat whites about half; add cream tartar; beat until very stiff; stir in sugar lightly, stir beaten yolks thoroughly; then add flour and 1 teaspoon Royce's vanilla; put in a tube tin and bake 45 or 50 minutes.

Mrs. S. H. Davis.

SUNSHINE CAKE.

Whites 11 eggs, 1½ cups granulated sugar, 1 cup flour, 1 teaspoon cream of tartar, a little salt, ½ teaspoon Royce's vanilla, yolks 5 eggs; measure flour after sifting once; sift flour, sugar and cream of tartar together 4 times; put salt in the whites of eggs and beat to a stiff, dry forth; add the vanilla, flour and sugar gradually and lightly; beat yolks very light and fold into the cake; bake about an hour in an unbuttered angel food pan in a moderate oven. When baked, turn upside down until cold. Mrs. Rose Rogers.

SPONGE CAKE.

5 eggs, juice 1 lemon, 1 cup granulated sugar, 1 cup flour, ½ teaspoon baking powder; beat yolks and sugar to a cream; add lemon juice; then stiffly beaten whites of eggs; then the flour and baking powder; grease tins and bake in hot oven. Mrs. Salyer.

WHITE SPONGE CAKE.

8 eggs, whites only, 1 cup powdered sugar, ½ cup flour, ½ cup corn starch, 1 teaspoon cream of tartar, ½ teaspoon soda, 1 teaspoon Royce's vanilla; beat whites to a stiff froth; add sugar and beat well; then soda dissolved in a little milk, the corn starch and flavoring; stir cream of tartar in flour and add the last.

Mrs. Rose Messner.

SPONGE CAKE WITH MILK.

4 eggs, beaten thoroughly, 2 cups granulated sugar, 2 cups flour, 2 teaspoons baking powder; sift baking powder in flour; after all is stirred well together, add 1 cup boiling milk; flavor with Royce's extract. Mrs. J. Danforth.

CHOCOLATE SPONGE CAKE.

2 cups sugar, ½ cup butter, ½ cup or cake chocolate melted in butter, 2 eggs, ½ cup sour milk, ½ teaspoon soda, ½ teaspoon salt, 1 teaspoon Royce's vanilla, 2 cups flour, 2 teaspoons baking powder; add cup boiling water last thing; bake in slow oven. This makes a large slab cake. Less chocolate if so desired.

MOLASSES SPONGE CAKE.

2 cups baking molasses, ⅔ cup butter, 1 cup buttermilk, 3 cups flour, 1 egg, 1 tablespoon soda, 1 tablespoon ginger; let molasses and butter come to a boil; add ginger; mix buttermilk, egg, soda and a pinch of salt in a bowl; add hot molasses mixture and flour. Batter will seem thin when mixed, but bakes fine and light.

Mrs. Africa.

SPONGE CAKE WITH HOT WATER.

1 cup sugar, 2 eggs, 1 teaspoon baking powder, 1 cup flour, ⅓ cup boiling water; beat sugar and eggs together; sift baking powder in flour; beat all together; then stir in the boiling water; bake quickly.

Mrs. D. D. Reed, Mrs. J. Gleave,
Mrs. Dwight Cowan, Miss C. Pickett.

BOILED SPONGE CAKE.

1 cup sugar, ½ cup water, 1 cup flour, 5 eggs, 1 teaspoon cream of tartar, and a few drops Royce's lemon extract; separate the eggs and beat whites to a stiff froth; boil sugar and water till it "hairs" as for frosting and beat into whites of eggs until cold; add beaten yolks and flavoring; sift flour and cream of tartar together 4 or 5 times and beat all together carefully; bake in angel food pan 50 or 60 minutes in slow oven.

Mrs. C. H. Smith.

BOILED SPONGE CAKE.

Same as above except that 6 eggs and 1 cup water are used.

Mrs. W. D. McLaren, Mrs. Schlosser.

SPICE CAKE.

2 cups brown sugar, 1 cup butter, 3 eggs, 2¾ cups flour, 1 cup sour milk, 1 teaspoon soda dissolved in milk, 1 cup raisins, 1 cup nuts, chopped or broken, 1 teaspoon cinnamon, 1 teaspoon cloves; bake in loaf or little cakes.

Mrs. A. R. Blood.

SPICE CAKE.

2 cups brown sugar, 1 cup sour milk, ½ cup butter, 2⅔ cups flour, 1 cup raisins, 1 cup almonds chopped, ½ cup currants, 2 eggs, 1 teaspoon soda, 1 teaspoon cloves, 1 teaspoon allspice, 2 teaspoons cinnamon, a little nutmeg, citron if you like.

Mrs. Dwight Cowan.

MRS. ROOSEVELT'S SPICE CAKE.

1 cup butter, 2 cups sugar, 1 cup milk, 4 eggs, 4 cups flour, 2 teaspons baking powder, 1 teaspoon cinnamon, 1½ teaspoons nutmeg.

SPICED MOUNTAIN CAKE.

1 cup sugar, ½ cup butter, ½ cup sweet milk, yolks 5 eggs and whites of 2, 1 teaspoon each ground cloves and cinnamon, ½ nutmeg, grated, 1½ cups flour, 1 heaping teaspoon baking powder; cream butter and sugar; add well beaten yolks of eggs; then the milk, spices, flour and baking powder, and lastly whites of eggs beaten to a stiff froth. The above recipe may be used with the yolks 7 eggs, leaving out whites; bake in moderate oven. When the cake has been in the oven a minute or two sprinkle over top a little soft sugar and cinnamon; bake in a long shallow pan.

Mrs. M. Kopf.

SPANISH CAKE.

1 pt. sugar, 4 eggs, reserving 2 whites for icing, ¾ cup butter, 1 cup sweet milk, 2 teaspoons baking powder, 1 scant qt. flour; bake in large dripping pan; when done, cut in squares with a hot knife and ice. Mrs. Dwight Cowan.

SPANISH BUNS (SOUR MILK).

1½ cups brown sugar, ½ cup butter, ⅔ cup sour milk, ½ teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon cloves, 2 cups flour, 2 eggs, reserving 1 white for icing; bake in a shallow pan; cover with boiled icing flavored with Royce's orange; cut in squares when ready to serve. Mrs. W. B. Hammond.

SPANISH BUNS (SWEET MILK).

1 pt. brown sugar, 4 eggs, reserving 2 whites for icing, 1 cup sweet milk, 1 cup melted butter, 1 qt. flour, 3 teaspoons Home baking powder, cinnamon, allspice and cloves to taste; bake in a dripper; ice, and cut in squares. Mrs. L. A. Goodrich.

VIRGINIA LOAF CAKE.

1½ cups sugar, ⅔ cup butter, 1 cup chopped raisins, 2 eggs, 1 cup buttermilk, 2 cups flour, 1 teaspoon each soda, cinnamon and cloves.

WALNUT CAKE.

1 cup sugar, ½ cup butter, ½ cup milk, 1½ cups flour, 2 teaspoons baking powder, 1 cup nut meats chopped fine, 2 eggs; ice, and put whole English walnut meats on the top and sides.

Mrs. W. A. Hall.

WHITE CAKE.

2 measures sugar, ½ measure butter, 3 measures flour, 1 measure milk, whites 4 eggs (5, if small), 3 level teaspoons baking powder; flavor to suit taste; keep out ½ measure of sugar to stir with eggs; sift flour 4 times and then keep one measure to sift with baking powder; cream butter and sugar; then add milk and 2 measures flour, and beat thoroughly; then add the other measure of flour and baking powder, and lastly, fold in the well beaten whites eggs into which the ½ measure of sugar has been stirred; flavor with Royce's extract. Miss Winger.

GOOD RECIPE FOR WHITE CAKE OR CAN BE USED FOR LAYER CAKE.

1 cup butter, 2 cups fine granulated sugar, 3 heaping cups of pastry flour, whites 6 eggs, 1 cup milk, 2 teaspoons baking powder, 2 teaspoons Royce's extract; cream the butter and sugar; add the milk; add ⅓ of the flour; then ½ the beaten whites; then ½ the flour that is left; then the remainder of the eggs, and the rest of the

flour and the extract; stir until perfectly smooth, each time after adding each part. Any white cake is improved by using this formula for putting together. Mrs. S. E. Walker.

AUNT HATTIE'S WHITE CAKE.

1 cup white sugar, ½ cup butter, whites 4 eggs, ⅔ cup sweet milk, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon Royce's vanilla.

Cookies, Doughnuts, Little Cakes

Mrs. Charles T. Conarro

DIRECTIONS FOR MAKING COOKIES.

Place butter in mixing bowl and work with a spoon until soft; add sugar and beat to a cream; stir in the milk or whatever liquid called for; then the beaten eggs, and last the flour. Spices should be mixed with the flour. Most of the following recipes leave the quantity of flour to the discretion of the cook.

It is well for inexperienced cooks to test both oven and dough by cutting and baking one cookie. If it seems too thick, add a tablespoon of milk and a little more flour. The temperature of the butter when measuring has much to do with results.

BROWN SUGAR COOKIES.

3 cups brown sugar, 4 eggs, ⅔ cup butter, 1 teaspoon soda dissolved in water, flour sufficient to roll out; bake in quick oven.

Mrs. H. E. Brown.

BOSTON DROP COOKIES.

1 cup butter, 1½ cups sugar, 3 eggs, 1 teaspoon soda, 1½ tablespoons hot water, 3¼ cups flour, ½ teaspoon salt, 1 teaspoon cinnamon, 1 cup chopped nut meat (hickory or English walnut), ½ cup currants, ½ cup raisins, seeded and chopped. Cream the butter; add sugar gradually and eggs well beaten; add soda dissolved in hot water and ½ the flour, mixed and sifted with salt and cinnamon; then add nut meats, fruit and remaining flour; drop by spoonfuls one inch apart on a buttered sheet and bake in a moderate oven.

Boston Cooking School.

BUTTERMILK DROP COOKIES.

2 cups sugar, 1 full cup butter, 1 cup buttermilk, 1 teaspoon soda, 3 eggs and a little nutmeg, 3 drops of lemon, flour enough to make a batter that will drop from the spoon and not spread; drop on greased pans and put a raisin in center of each.

Mrs. C. H. Smith.

CARAWAY COOKIES.

Moisten 1 tablespoon caraway seeds with a teaspoon hot water. When water has been absorbed, add to Sugar Cookies No. III.

Mrs. Whitcomb.

COCOANUT COOKIES.

1 cup granulated sugar, 1 cup cocoanut, ½ cup butter, 2 eggs, 4 tablespoons sweet milk, 2 teaspoons baking powder, flour to roll without sticking. Mrs. M. Kopf.

CHOCOLATE COOKIES I.

1 cup butter, 1 cup sugar, 1 cup molasses, 1 egg, ½ tablespoon ginger, 1 tablespoon baking powder, ¼ teaspoon soda, ½ cake chocolate dissolved in ½ cup boiling water; mix quite stiff; sprinkle with sugar before baking.

CHOCOLATE COOKIES II.

½ cup butter, 1 cup sugar, 1 egg, ¼ teaspoon salt, 2 ounces Baker's chocolate, 2½ cups flour (scant), 2 teaspoon baking powder, ¼ cup milk; cream butter; add gradually egg well beaten, salt, and chocolate melted; beat well and add flour mixed and sifted with baking powder alternately with milk; chill; roll very thin; then shape with small cutter; first dipped in flour and bake in hot oven.
Mrs. E. E. Allen.

CHILDREN'S COOKIES.

3 eggs, 2 large cups brown sugar, ½ cup butter, ½ cup lard, 1 qt. flour, 2 teaspoons baking powder; roll thin and place a raisin on each cookie before baking. Mrs. Burfoot.

DATE COOKIES.

1 cup sugar, ½ cup butter, ½ teaspoon baking powder, 2 cups flour, yolk 1 egg, 1 cup chopped dates and enough milk to moisten; cream butter and sugar and add egg yolk beaten with a little milk; sift flour with baking powder; add dates and other ingredients; add more milk if dough is too stiff to roll out; cut out thin cookies and bake. As this rule makes as many as 60 cookies, the dough for variety's sake may be divided into several parts and each part flavored in a different fashion, chopped dates being used in one portion. Another may be flavored with orange; a third with chocolate; a fourth with cocoanut. Orange rind and cocoanut together will make delicious cookies. Condensed from Good Housekeeping.

FIG COOKIES.

1 cup sugar, 2 eggs, ½ cup butter, 1 dozen figs chopped fine, 1 heaping teaspoon baking powder, flour to roll nicely.
Mrs. S. J. Franklin.

FRUIT AND CHOCOLATE COOKIES.

½ pound brown sugar, 1 tablespoon butter, ½ pound almonds, 1 teaspoon cinnamon, ½ pound citron, ½ teaspoon cloves, 4 eggs, ½ teaspoon allspice, ½ cake chocolate, 1½ teaspoons baking powder; mix with enough flour to make a very stiff dough.
Mrs. M. Strelitz.

FRUIT COOKIES.

1½ cups sugar, 1 cup butter, 2 eggs, ½ cup sweet milk, 1 teaspoon soda, cinnamon and cloves, ½ cup nuts, ½ cup raisins, flour to make quite stiff; roll and cut. Mrs. J. O. Messerly.

FRUIT DROP COOKIES.

1 pound powdered sugar, 4 large eggs (beat the whites). ¼ pound citron, rind 1 lemon grated, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 scant teaspoon soda dissolved in boiling water, 1 pound flour, 1 qt. fruit (figs, nuts and raisins), 2 tablespoons coffee. (No shortening). Drop with teaspoon on buttered tin. These cookies will keep for weeks. Mrs. Volbrecht.

GINGER COOKIES I.

1 cup butter, 1 cup sugar, 1 cup molasses, 1 tablespoon vinegar, 1 tablespoon soda, 1 tablespoon ginger, a little cinnamon and cloves; stir and boil this mixture; when cold, add 2 eggs (well beaten) and flour enough to make quite stiff; roll very thin and cut. These cookies will be either crisp or soft according to the time the mixture is cooked. Mrs. Copeland.

GINGER COOKIES II.

1½ cups molasses, ½ cup brown sugar, ½ cup strong coffee, 1 cup lard and butter mixed, 2 teaspoons soda, 1 teaspoon ginger; mix and set on the stove until it foams; let cool and mix soft and roll thin. Mrs. R. A. Love.

GINGER COOKIES III. (WITHOUT SHORTENING).

Let 1 cup New Orleans molasses come to a boil; add 1 tablespoon soda dissolved in 1 tablespoon vinegar; beat well. To 1 beaten egg, add ½ cup granulated sugar, 1 teaspoon salt and 1 teaspoon ginger; add to molasses and beat again; add flour sufficient to roll out and cut; bake in moderate oven. Will be soft in 3 days. Mrs. M. J. Danforth.

GINGER COOKIES IV.

Follow first recipe, using lard instead of butter, 1 teaspoon salt and 3 tablespoons vinegar.

GINGER DROP COOKIES.

1 cup sugar, 1 cup molasses, ¾ cup shortening, 2 eggs, 2 heaping teaspoons soda, 2 teaspoons ginger, spices to taste, ¼ cup cold water, 4 cups flour, a little salt, raisins if liked; drop from a teaspoon on buttered pan. Miss Winger.

For nice soft ginger cookies, add to above flour enough to roll out (about 1 cup). Mrs. J. W. Kitchen.

GINGER SNAPS I.

1 cup lard, 2 cups New Orleans molasses, 1 teaspoon soda in 3 of boiling water, 1 tablespoon ginger; mix rather stiff; roll thin and bake quickly. Mrs. M. E. Pickett.

GINGER SNAPS II.

2 cups molasses, 1 cup sugar, ¾ cup butter; put these in a pan and bring to a boil; take 1 qt. flour, 1 tablespoon ginger, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon nutmeg; put 1 teaspoon soda in first part while hot; turn it onto the flour and spices previously mixed together; then add flour enough to make a stiff dough; roll very thin and bake. Mrs. Fred Darling.

GINGER SNAPS III.

1 cup granulated sugar, 1 cup black molasses, 1 cup butter, 1 tablespoon ginger, 1 teaspoon cinnamon, ½ teaspoon powdered alum, 1 teaspoon soda; let come to a boil; when cold, add 1 beaten egg and flour enough to roll thin; bake in quick oven.

Mrs. C. H. Smith.

IMPERIAL COOKIES.

½ cup butter, 1 cup sugar, 2 eggs, 1 tablespoon milk, 2½ cups flour, 2 level teaspoons baking powder, ½ teaspoon Royce's lemon extract, ½ teaspoon grated nutmeg; cream butter; add sugar, the egg (well beaten), milk and flavoring; mix and sift dry ingredients and add to first mixture; roll thin and bake.

Boston Cooking School.

OAT FLAKE DROP COOKIES.

Cream together ½ cup lard, ½ cup butter and 2 cups granulated sugar; beat in 3 whole eggs; add 10 tablespoons sweet milk, 3½ cups oat flake, 1 cup chopped raisins, ¾ cup chopped nuts; stir together 3 cups flour, ½ teaspoon salt, 1 level teaspoon each cinnamon, cloves, allspice and soda; add dry ingredients to the other mixture and beat vigorously; drop from a teaspoon on a greased pan, leaving room to spread and bake in a moderate oven. These cookies will keep for weeks. Mrs. W. R. Kopf.

PEANUT DROP COOKIES.

2 tablespoons butter, ¼ cup sugar, 1 egg, 1 teaspoon baking powder, ¼ teaspoon salt, ½ cup flour, 2 tablespoons milk, ½ cup chopped peanuts, ½ teaspoon lemon juice; cream butter; add sugar and egg (well beaten); mix and sift dry ingredients; add to first mixture; then add milk, peanuts and lemon juice; drop from teaspoon on an unbuttered sheet 1 inch apart and place half peanut on top of each; bake 15 to 20 minutes in slow oven.

Mrs. Edward Allen.

RAISIN COOKIES.

1 cup butter, 2 cups sugar, 3 eggs, 1 small nutmeg, 1 cup chopped raisins, small ½ teaspoon cinnamon, 3 tablespoons milk, 1 teaspoon soda dissolved in milk, flour enough to roll thin.

Bessie Richards.

SCOTCH COOKIES.

1 cup butter, 2 cups sugar, 5 tablespoons milk, 1 teaspoon soda, 2 teaspoons cream tartar, 2 eggs, flour to make soft dough; flavor with Royce's vanilla; roll thin and bake in hot oven.

Mrs. J. O. Parmlee.

SUGAR COOKIES I.

1 cup sugar, 3 tablespoons water, 1 cup butter, ½ teaspoon soda, 2 eggs, nutmeg and salt to taste; roll in sugar before baking.

Mrs. M. E. Pickett.

SUGAR COOKIES II.

2 eggs well beaten, 1½ cups Coffee A sugar, ⅔ cup butter, ⅓ cup sweet milk, a little nutmeg, ½ teaspoon soda; mix soft and roll thin.

Mrs. R. A. Love.

SUGAR COOKIES III.

2 cups sugar and 1 cup butter mixed well together; add 1 egg or 3 yolks well beaten, 1 cup sweet milk, 1 teaspoon soda in 1 teaspoon hot water, just a little nutmeg, flour enough to make a dough as soft as can be rolled; sprinkle sugar over the top and bake in a quick oven.

Mrs. F. K. Russell, Mrs. Whitcomb.

SUGAR COOKIES IV.

2 cups sugar, 1 cup lard and butter mixed, 2 eggs, ½ cup sweet milk, 1 level teaspoon soda in milk, a little nutmeg.

Mrs. Will Smiley.

SOUR MILK COOKIES.

2 cups sugar (1 granulated and 1 Coffee A), 1 cup butter, 1 egg, 1 cup sour milk, even teaspoon soda, ½ teaspoon baking powder, flour enough to roll; flavor with nutmeg or Royce's almond extract.

Mrs. M. Kopf.

SOUR MILK COOKIES (WITH LARD).

1 cup lard, 1 cup sour milk, 2 cups white sugar, 3½ cups flour, even teaspoon soda; beat lard to a cream; then add a teaspoon salt; stir in sugar; then sour milk and flour; flavor with nutmeg, if desired.

Mrs. Turner.

SOUR MILK DROP COOKIES.

1½ cups sugar, ½ cup sour milk, ½ cup currants, ½ cup chopped raisins, ½ cup butter, 3 cups flour, 2 eggs, ½ teaspoon cinnamon, ¼ teaspoon nutmeg and a level teaspoon soda.

Mrs. J. W. Kitchen.

SOUR CREAM DROP COOKIES.

1 cup thick sour cream, 1 cup sugar, 1 egg, 2½ cups flour, 1 level teaspoon each soda and salt; flavor with Royce's extract; drop with teaspoon on buttered pan; pat down and sprinkle sugar on each; place a nut meat or raisin in center, if desired.

Mrs. E. R. Allen.

SOUR CREAM COOKIES I.

1 cup sugar, ½ cup butter, or lard and butter mixed, ½ cup sour cream, 1 egg, ½ teaspoon soda, nutmeg to taste, flour to make stiff enough to roll and cut; bake in quick oven.

Mrs. S. E. Walker, Mrs. W. A. Hall.

SOUR CREAM COOKIES II.

2 cups sugar, 1 cup butter, 3 eggs, 1 cup sour cream, 1 teaspoon soda, 1 heaping teaspoon baking powder, ½ nutmeg, enough flour to roll very soft; bake in hot oven. Mrs. Geo. Rathbun.

SOUR CREAM GINGER COOKIES.

1 cup sour cream, 1 cup lard, 1 cup molasses, 1 cup brown sugar, 1 tablespoon ginger, 1 teaspoon each salt, soda and cinnamon, ½ teaspoon cloves, flour to roll; cut rather thick. Mrs. E. R. Allen.

HERMITS I.

Cream 1 cup butter; stir in 1 cup sugar gradually, 1 teaspoon cinnamon, 1 teaspoon cloves, a little nutmeg,1 low teaspoon soda dissolved in a little warm water, 3 eggs, yolks and whites beaten together, 1 cup seeded and chopped raisins, flour enough to roll easily but do not roll as thin as cookies, and use as little flour as possible to handle; sprinkle with sugar before cutting; keep in a tight box. Mrs. John Clark.

HERMITS II.

1 cup sugar, ½ cup butter, 2 eggs, 2 tablespoons sweet milk, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon cloves, part of grated nutmeg, 1 cup chopped and stoned raisins, flour enough to make a soft dough; roll moderately thin and bake. Miss Kopf.

HERMITS (SOUR CREAM).

1 cup thick sour cream, 2 cups brown sugar, 1 cup chopped raisins, ⅔ cup butter, 2 beaten eggs, 1 teaspoon each soda, cinnamon and nutmeg, ¼ teaspoon cloves, flour to make stiff as can be stirred; drop by teaspoons on buttered pan, leaving room to spread.

Mrs. E. R. Allen.

COCOANUT JUMBLES.

2 cups sugar, 1 cup butter, 2 eggs, ½ grated cocoanut; make just stiff enough to roll thin. J. M. D.

JUMBLES I.

2 cups sugar, 1 cup butter, 4 eggs, 1 teaspoon baking powder, ½ teaspoon Royce's vanilla, flour enough to roll.

Mrs. Ada Partridge.

JUMBLES II.

2½ cups sugar, 1 cup butter, 4 eggs, 3 tablespoons vinegar, ½ teaspoon soda, flavoring, flour enough to roll. C. E. J.

JUMBLES III.

2½ cups pulverized sugar, ¾ cup butter, 4 eggs, 1 tablespoon vinegar, 1 small teaspoon soda, a little nutmeg, flour enough to roll; sprinkle sugar over them and bake. Mrs. Lucy Hall.

LEMON SNAPS.

1 cup sugar, ⅔ cup butter, ½ teaspoon soda dissolved in 2 teaspoons hot water, flour enough to roll thin; flavor with Royce's extract lemon. Mrs. E. L. C.

PEPPER NUTS.

2 cups sugar, 1 cup butter, 5 eggs, ½ cup milk, 2 teaspoons baking powder; flour enough to roll. E. G. R.

SAND TARTS.

Rub 2 pounds granulated sugar and 2 pounds flour well together; then rub in 1¼ pounds butter; wet whole with 3 eggs well beaten; form into a loaf and let stand in a cool place over night to harden; roll very thin; cut out and wash top of each cake with milk and yolk of an egg, mixed together; sprinkle with sugar and cinnamon and chopped almonds or peanuts. These tarts will keep a long time if kept in a tight tin box. Mrs. P. P. Leche.

DOUGHNUTS

DOUGHNUTS.

1 cup sugar, ½ cup butter (scant), 3 eggs well beaten, 1 cup sweet milk, 3 teaspoons baking powder, a little nutmeg, flour enough to roll easily; fry in hot lard. Mrs. J. W. Crawford.

DOUGHNUTS.

1 large cup sugar, 5 or 6 tablespoons melted lard, 2 eggs, well beaten, 1½ cups sour milk, 1 teaspoon soda, a little nutmeg, and flour enough to roll easily; fry in boiling lard.

Mrs. W. J. Richards.

DOUGHNUTS.

1½ cups pulverized sugar, butter the size of large walnut, 1 cup sweet milk, 2 eggs; cream butter and sugar; beat eggs in a bowl and add to them the milk; then pour slowly onto the creamed sugar,

beating in a little at a time; add 1½ cups sifted flour and beat smooth; into ½ cup flour mix 2 teaspoons baking powder and a little grated nutmeg, and add to the mixture, following with flour enough to stiffen for rolling out. These doughnuts have a "melt in your mouth" quality if directions are carefully followed.

Mrs. S. W. Tait, Montpelier, Ind.

N. B. Same as above using Coffee A sugar. Mrs. M. Kopf.

DOUGHNUT SNOWBALLS.

1 cup sugar, 1 large tablespoon each of butter and lard, 1 pt. milk, 4 eggs (beaten separately), 3 teaspoons baking powder, a little nutmeg, flour enough to make the consistency of biscuit dough; roll out; use cutter 1¾ inches in diameter; fry in plenty of hot lard (not less than 2 pounds); roll in pulverized sugar 2 or 3 times. Mrs. Haslet, Franklin, Pa.

RAISED DOUGHNUTS I.

1 pt. milk scalded, 1 cup sugar, 1 egg, a little salt, 2 tablespoons melted butter, 1 yeast cake, or ½ cup home-made yeast; mix egg, sugar and butter together; when milk is cool, stir into it; put in yeast and flour to make stiff sponge; let get very light; mould and roll out; cut in squares; put them on buttered plates; let get very light; then fry. Mrs. J. O. Parmlee.

RAISED DOUGHNUTS II.

2 eggs, 1½ cups sugar, 1 small cup butter, 2 pts. potato yeast, ¼ teaspoon soda, a little salt, flour to stiffen enough to stir with spoon; stir at night and let raise until morning; roll and cut out and let raise again until very light; makes 4 dozen.

Mrs. P. E. Sonne.

CRULLERS I.

1 cup sugar, ½ cup sweet milk, 2 tablespoons butter, 3 eggs, ½ teaspoon soda, nutmeg and salt; mix quite stiff; roll thin; cut in strips about 3 inches long and 1½ inches wide; cut those up in 4 strips; fold the ends together and fry as fried cakes.

Mrs. M. E. Pickett.

CRULLERS II.

3 eggs, 4 tablespoons melted lard, 1 cup sugar, 6 tablespoons milk, flavoring, 2 teaspoons baking powder, flour to roll nicely and fry. Mrs. Wilbur.

CRULLERS III.

1 egg, 1 tablespoon butter, 1 tablespoon sugar, flour to roll nicely; fry in very hot lard and sprinkle with sugar.

Mrs. S. J. Franklin.

FRIED CAKES I.

1 qt. flour, 2 eggs, 1 cup sugar, 2 tablespoons butter, 1 cup sweet milk, 1 teaspoon baking powder, nutmeg and salt to taste; mix soft as can be handled; roll and fry. Mrs. M. E. Pickett.

FRIED CAKES II.

1 cup granulated sugar, 1 cup confectionary sugar, ½ cup lard and butter mixed (scant), 1½ cup sweet milk, 3 eggs, 3 teaspoons baking powder in 2 cups flour, little nutmeg; add sufficient flour to roll out; not too hard; when fried roll in confectionary sugar.
Mrs. Tees.

FRIED CAKES III. (WITH POTATO).

To 1 cup hot mashed potato, add 1 tablespoon melted butter and 2 cups sugar; add beaten yolks 3 eggs, 1 cup milk, flour in which 2 teaspoons baking powder has been mixed, nutmeg and salt to taste; add 3 beaten whites last and flour enough to roll. The potato keeps them moist for a week or more. Aresta Beatty.

SOUR CREAM FRIED CAKES.

1 cup thin sour cream, 1 cup sugar, 2 eggs; beat well; add 1 level teaspoon each of salt and soda, ½ teaspoon nutmeg, and flour to roll, using as little as possible. Mrs. E. R. Allen.

LITTLE CAKES

BRUNSWICK JELLY CAKES.

1 cup butter, 1 cup sugar, yolks 3 eggs, 2 large tablespoons rose water; flour to mix as soft as you can; roll, cut and bake; spread with jelly and put frosting on top. Mrs. I. G. Lacy.

CHOCOLATE SQUARES.

Cut a chocolate or white layer cake in squares; cover with chocolate frosting.

CHOCOLATE ECLAIRS.

Make a batter as for Cream Puffs found below; arrange in strips 4x1 inch or make round; bake 20 or 25 minutes; have ready a glazing made of 2 squares chocolate, 5 tablespoons powdered sugar, 3 tablespoons boiling water; stir over fire until glossy; dip tops of eclairs in this as they come from oven. When dry, split and fill, as cream puffs. Chocolate may be added to filling, if desired.

COCOANUT BALLS.

Use Mrs. Conarro's recipe for White Cake; bake in 1 layer; cut into small squares; cut off the corners; roll in icing and then in shredded cocoanut. Mrs. Richards.

CREAM PUFFS.

Let 1 cup hot water and ½ cup butter come to a boil and stir in 1 cup flour; beat until smooth. When cool, add 3 large eggs (one at a time) without beating and stir each time; drop from dessert spoon on greased pan and bake 20 or 25 minutes; cut and fill with cream as follows: Beat 2 eggs, 1 cup sugar, ½ cup flour together; add 1 pt. hot milk and boil until thick; flavor and cool.

Mrs. W. J. Richards.

GINGER CAKES.

1 cup molasses, ¾ cup brown sugar, ½ cup butter, 2½ cups flour, 1 heaping teaspoon soda, 1 cup boiling water, ½ teaspoon cinnamon, ¼ teaspoon each nutmeg, cloves and allspice, 2 eggs lightly beaten and added last; bake in gem pans.

Mrs. G. B. Nesmith.

LEMON QUEENS.

½ cup butter, 1 cup sugar, 1 tablespoon lemon juice, grated rind 1 lemon, scant teaspoon soda, 1 saltspoon salt, 4 eggs, 1½ cups flour; makes 18 cakes. Mrs. W. J. Richards.

MOCHA TARTS.

Use any good white cake recipe; bake in thin layers and cut into small cakes and put 2 or 3 together, (according to thickness) with this filling: ⅞ cup sugar, ⅓ cup flour, ⅛ teaspoon salt, 2 eggs, 2 cups scalded milk, ½ teaspoon Royce's lemon extract; mix dry ingredients; add eggs slightly beaten and then pour on the scalded milk; cook 15 minutes in double boiler or until thick; cool and flavor; cover the little cakes with this frosting: To ½ cup butter, add 1½ cups powdered sugar gradually and beat until creamy; add 1 cup of the cream filling which has been cooled, 1½ squares Baker's chocolate melted and ½ teaspoon Royce's vanilla.

Mrs. N. A. Watson, Erie.

MARGUERITES.

⅔ cup sugar, enough water to moisten; let boil until ropey; stir syrup into the white 1 egg whipped to a stiff froth; add a pinch cream of tartar and beat same as for frosting; stir in 1 cup chopped English walnuts; spread on any kind of crackers and place in oven to brown. Mrs. D. W. Ames.

NEVER FAIL CAKES.

1 cup sugar, ½ cup sweet milk, 2 teaspoons baking powder, ¼ cup butter, 2 eggs, 1½ cups flour; cream butter and sugar; add milk; then beaten yolks; then the flour; stir thoroughly and add the well beaten whites; flavor with Royce's extract; stir evenly and bake in gem tins in a moderate oven. Mrs. Whitcomb.

NUT CAKES.

2 cups sugar, 2 eggs, ½ cup butter, 1 cup milk, 1 cup chopped raisins, 1 cup chopped walnuts, 2 cups flour, 2 teaspoons baking powder; beat butter and sugar to a cream; add eggs well beaten; then milk, flour and baking powder, and last the raisins and nuts; bake in tins in moderate oven; when cold put on chocolate icing and add half a walnut. Mrs. M. Strelitz.

OATMEAL MACAROONS.

1 level tablespoon butter, 1 cup sugar, 2 eggs well beaten, 2 cups oatflakes, 1 teaspoon baking powder, ½ teaspoon Royce's vanilla or any flavor desired; cream butter and sugar; add baking powder to oatflakes; mix all well together; add flavoring; add eggs last; beat all together; drop on warm tins and bake. Mrs. F. P. Hue.

PEANUT MACAROONS.

1 cup sugar, 1 cup chopped peanuts, 2 tablespoons flour, whites 2 eggs, pinch salt; bake in very slow oven.

Mrs. Hoffer, Jamestown.

ROCK BISCUIT.

1½ cups sugar, ¾ cup butter, 3 eggs, 1 cup raisins, 1 cup chopped nuts, ½ cup currants, 4 tablespoons sweet milk, 1 small teaspoon baking powder, ½ teaspoon cinnamon, a little nutmeg and a few drops each Royce's extract lemon, orange, vanilla and almond, 2 cups flour or a little more, if necessary to make stiff enough for small drop cakes, 1 teaspoon batter dropped on a greased pan.

Mrs. C. H. Smith.

WALNUT MOLASSES BARS.

¼ cup butter, ¼ cup lard, ¼ cup boiling water, ½ cup brown sugar, ½ cup molasses, 1 teaspoon soda, 3 cups flour, ½ tablespoon ginger, ⅓ teaspoon grated nutmeg, ⅛ teaspoon cloves, ½ teaspoon salt, chopped walnut meats. Pour water over butter and lard; then add sugar, molasses mixed with soda, flour, salt and spices; chill thoroughly; roll ¼ inch thick; cut in strips; sprinkle with nut meats and bake 10 minutes. Boston Cooking School.

These are also good with the nuts rolled in the dough instead of on top.

SPONGE DROPS.

Beat 4 yolks eggs; add scant cup sugar and beat 15 minutes; add scant cup flour, 1 level teaspoon baking powder, Royce's flavoring to taste and 4 whites (beaten stiff); bake in gem pans and ice.

Mrs. J. M. Siegfried.

DRINKS

Miss Lora Alden

COFFEE.

Coffee for family use should be bought in small quantities, freshly roasted and if one has a coffee mill, ground at home as needed, because after being ground unless kept air tight, it quickly deteriorates. If not bought in air tight cans with tight fitting cover, it should be emptied into canister as soon as brought from the grocer's.

Coffee may be served as filtered coffee, infusion of coffee, or decoction of coffee. Commonly speaking, boiled coffee is preferred, and is more economical for the consumer. According to the way in which it is to be made, coffee is ground fine, medium and coarse. In making filtered coffee it should be ground fine; for boiled, coarse or medium.

FILTERED COFFEE.

1 cup finely ground coffee, 6 cups boiling water; place coffee in strainer, strainer in coffeepot, and pot on the range; add gradually boiling water and allow it to filter; cover between additions of water. If desired stronger, re-filter; serve at once with cut sugar and cream; put sugar and cream in cup before hot coffee. If cream is not obtainable, scalded milk may be substituted.

Mrs. Farmer in Boston Cook Book.

BOILED COFFEE.

11 tablespoons coffee, 1 egg, 10 cups water (boiling); beat the egg; add a little cold water and mix with the coffee; turn into coffee pot; pour on boiling water and stir thoroughly; boil for 3 minutes; place on back of stove 10 minutes, where it will keep hot, but not boil; serve at once. Mrs. Rankin.

TO MAKE COFFEE FOR ONE.

Allow 2 tablespoons ground coffee to 1 cup cold water; add coffee to cold water; cover closely and let stand over night. In the morning bring to boiling point.

AFTER DINNER COFFEE.

For after dinner coffee use twice the quantity of coffee, or half the amount of liquid given in other recipes; serve in after dinner coffee cups, with or without cream and sugar.

CAFE' GLACE'.

1 qt. black coffee, 1 qt. milk (heated, but not boiled); sweeten with 3 tablespoons powdered sugar; turn mixture in ice cream freezer as for sherbet, only long enough to mix; chill thoroughly; (about 5 or 6 minutes); serve in high glasses, adding to each, if liked, a tablespoon sweetened whipped cream.

Jamestown Cook Book.

BRAN COFFEE.

8 cups clean wheat bran (get at a mill), 2 cups oatflake, 1 cup corn meal; mix together; then stir in ⅔ cup Porto Rico molasses; mix with hands like pie crust to avoid having it lumpy; put in dripper and place in a hot oven; stir every 5 or 10 minutes for 1½ or 2 hours, when it will be a nice brown. Be careful to avoid burning.

BRAN COFFEE.

Use a tablespoon of the above mixture to a person, and put in a tarleton bag in either hot or cold water. A bit of butter size of bean will prevent boiling over. Let boil at least ½ hour. This coffee warmed over is even better than at first.

Mrs. M. J. Danforth.

TEA.

Black Tea is made from leaves which have been allowed to ferment before curing. Green Tea is made from unfermented leaves artificially colored. Freshly boiled water should be used for baking tea. Boiled, because below the boiling point the stimulating property, theine, would not be extracted. Freshly boiled, because long cooking renders it flat and insipid to taste on account of escape of its atmospheric gases. Tea should always be infused, never boiled. Long steeping destroys the delicate flavor by developing a larger amount of tannic acid.

HOW TO MAKE TEA.

3 teaspoons tea, 2 cups boiling water; scald an earthen or china tea pot; put in tea, and pour on boiling water; let stand in a warm place for 5 minutes. Mrs. Farmer in Boston Cook Book.

RUSSIAN TEA.

Follow recipe for making tea. Russian tea may be served hot or cold, but always without milk. A thin slice of lemon, from which seeds have been removed, or a few drops lemon juice, is allowed for each cup, sugar is added according to taste. Each cup can also be garnished with a preserved strawberry or a candied cherry.

Lora E. Alden.

ICED TEA.

After making the tea, strain into glasses ⅓ full of cracked ice; sweeten to taste. Mrs. Clough.

TEA PUNCH.

Make as much tea as you think you will need, using Oolong; pour this in punch bowl over large cake of ice; then add lemon and orange juice and small fruit in season as for any punch.

Mrs. C. B. Salyer.

COCOA AND CHOCOLATE.

Many people who cannot drink tea or coffee, find cocoa indispensible. Invalids and those of weak indigestion can take cocoa where chocolate would prove too rich.

COCOA.

1½ tablespoons prepared cocoa, 2 tablespoons sugar, 2 cups boiling water, 2 cups milk, few grains salt; scald milk; mix cocoa, sugar and salt; dilute with ½ cup boiling water to make smooth paste; add remaining water and boil 1 minute; turn into scalded milk and beat 2 minutes, using Dover egg beater. (Milk may be used in place of water, making it richer, if desired).

CHOCOLATE.

1 qt. milk, 3 ounces Baker's Chocolate (cut in small pieces), 3 tablespoons sugar, pinch of salt; boil all together 10 minutes; then take from fire; add 4 or 5 drops Royce's vanilla and beat with Dover egg beater until smooth; serve with whipped cream.

Mrs. A. R. Blood.

CHOCOLATE OR COCOA.

Mix together ½ cup sifted flour, ½ cup granulated sugar and ½ teaspoon salt; put into a sauce pan ½ cup chocolate, finely shaved (or cocoa); add 1 qt. boiling water; stir until dissolved; add flour, sugar and salt, and boil gently, stirring constantly 5 minutes; then stir in 1 qt. boiling milk, and serve with or without whipped cream. This will make 12 cups. Mrs. Friday.

FRUIT DRINKS

LEMONADE.

1 cup sugar, ⅓ cup lemon juice, 1 pt. water; make syrup by boiling sugar and water 12 minutes; add fruit juice; cool and dilute with ice water to suit taste. Lemon syrup may be bottled and kept on hand to use as needed.

LEMON SYRUP.

5 pounds white sugar, 2 ounces citric acid, 1 ounce tartaric acid, ½ ounce epsom salts, the juice and grated rind 4 lemons, 3 pts. boiling water; put the sugar in a preserving kettle; add the acid

dry to the sugar; pour the boiling water on and add the juice and rind 4 lemons. When all is dissolved and quite cold, stir the well beaten whites of 2 eggs, and the juice of 2 more lemons; strain through muslin and bottle. Mrs. R. W. Stuart.

LEMONADE WITH EGG.

Squeeze the juice of ½ lemon in a glass; add sugar, 1 raw egg, ice and water; shake vigorously, using a "shaker." This beverage is largely used by boating men, runners and athletes generally.

PINEAPPLE LEMONADE.

1 pt. water, 1 cup sugar, 1 qt. ice water, 1 can grated pineapple, juice 3 lemons; make syrup by boiling water and sugar 10 minutes; add pineapple and lemon juice; cool, strain and add ice water.

ORANGEADE I.

Make syrup as for lemonade; sweeten orange juice with syrup, and dilute by pouring over crushed ice.

ORANGEADE II.

Put in a large tumbler the juice of 1½ oranges, 2 tablespoons sugar, 1 teaspoon lemon juice; fill the glass with ice water.

FRUIT LEMONADE.

This is made by adding fresh fruits of all kinds to strong lemonade, and if boiling water is used, letting it stand till cold before adding the ice, it will be found much more delicious.

STRAWBERRY SYRUP.

Take fine ripe strawberries and press the juice through a cloth. To each pt. juice, add 1 pt. simple syrup and boil gently for an hour; remove from the fire, and when cool, bottle the mixture, sealing the cork; serve mixed with water to taste in glasses half filled with cracked ice.

FRUIT PUNCH.

1 cup water, 2 cups sugar, 1 cup tea infusion, 1 qt. Apollinaris, 2 cups strawberry syrup juice, 5 lemons, juice 5 oranges, 1 can grated pineapple, 1 cup candied cherries; make syrup by boiling water and sugar 10 minutes; add tea, strawberry syrup, lemon juice, orange juice and pineapple; let stand 30 minutes; strain and add ice water to make 1½ gallons of liquid; add cherries and apollinaris; serve in punch bowl with large piece of ice. This quantity will serve 50.

FRUIT PUNCH.

While fresh fruits are always preferable, canned berries and pineapple may be substituted; steep 2 generous teaspoons tea in 2 qts. boiling water for 5 minutes; strain and add 1 pound lump sugar,

stirring until thoroughly dissolved; grate 8 lemons and extract all the juice; cut 3 oranges into slices; shred 1 pineapple; slice 5 bananas very thin and hull 1 pt. strawberries. When the tea is cold add all of the fruit, and let stand in the refrigerator for several hours. Place a cube of ice in the punch bowl; pour the mixture around it and when chilled, serve in punch glasses. To get the best results from the pineapple, peel and remove the eyes; tear apart with a silver fork; reject the cores; sprinkle with sugar and let stand on ice for 12 hours.

TUTTI FRUTTI PUNCH.

Boil together for 5 minutes 1 qt. water and 1 pound sugar; add grated rind 2 lemons and 4 oranges and continue boiling for 10 minutes longer; strain the syrup through cheese cloth and add 1 qt. cold water; extract the juice from the lemons and oranges; strain and mix with 2 dozen malaga grapes cut in half and seeded, 2 slices tangerine oranges, 4 slices of pineapple, and 1 banana cut into slices.

CANTON PUNCH.

Boil 4 cups water, 1 cup sugar and ½ cup Canton ginger cut fine, for 20 minutes; strain and add ½ cup lemon juice and ¼ cup orange juice. When ready to serve, pour over a block of ice and add 1 qt. charged water.

CURRANT PUNCH.

Wash thoroughly 1 qt. red currants, adding ½ the quantity of red raspberries and pour over 1 pt boiling water; cover the fruit closely and when cold press through a sieve, stirring in 1½ cups sugar, 1 tablespoon white wine vinegar and the juice 1 orange Thoroughly chill and serve in slender glasses ½ filled with shaved ice; add to each glass a small sprig of fresh mint.

MINT PUNCH.

Chop fine 1 dozen stalks of mint; add ½ cup sugar and the juice 2 lemons; jam thoroughly and let stand 1 hour, stirring occasionally; then strain and add the juice 4 more lemons, ½ cup sugar and 1 pt. water (reduced to a syrup), the yellow rind of 2 lemons sliced, and some freshly cut mint; stir well and just before serving, add 1 qt. shaved ice and 2 qts. ginger ale.

Elizabeth W. Marvin, in Jamestown Cook Book.

RASPBERRY PUNCH.

Juice from 1 qt. can red raspberries, juice 3 lemons, pulp 2 oranges and 2 bananas diced. To these add enough water to make a good drink; sweeten to taste and serve ice cold.

Mrs. Downing.

RASPBERRY MINT.

To 1 qt. lemonade, add ½ cup raspberries and the leaves from a sprig of mint; chill for 2 hours and serve in tall glasses, each of which is garnished with a floating sprig of mint.

Good Housekeeping.

RASPBERRY VINEGAR.

To 6 qts. red raspberries, allow 1 scant qt. white wine vinegar; pour the vinegar over the fruit in a stone jar; cover and stir the fruit once every day for 4 or 5 days; then strain through a jelly bag; boil allowing 1 pt. sugar to every pint of juice; skim off the scum that rises; cook until the consistency of syrup. When cold, bottle, cork and seal. Mrs. D. Shear.

GINGER ALE FRAPPE.

Cut into odd little spirale twists the skin from 3 lemons, adding a pinch each of cinnamon, nutmeg, allspice and whole cloves, 1 large cup granulated sugar, a cup of flaked pineapple and 2 sliced oranges, allowing the fruit puree to stand in a cold place for at least 3 hours; then turn into a large stone pitcher, pouring in slowly 3 pts. ginger ale and ½ glass blackberry juice from cooked berries; serve while it effervesces in small chilled mugs.

"Good Housekeeping."

CIDER EGG NOG.

To each qt. sweet cider allow 4 eggs; beat yolks until they assume the consistency of cream; beat the whites to a stiff froth; stir together the cider and beaten yolks and sweeten to taste; stir in half the beaten whites and season lightly with grated nutmeg; stand in ice until very cold; serve in punch glasses with a teaspoon of meringue on top of each glass.

GRAPE JUICE.

Pick Concord grapes from the stem; wash the grapes and heat them, stirring them all the time. When broken pour into a jelly bag and allow the juice to drip from the grapes; measure and add ¼ the amount sugar; cook juice and sugar until they reach the boiling point; pour into hot bottles; cork and seal immediately. Less sugar may be used. Miss L. DeForest.

WELCH'S GRAPE PUNCH.

Take the juice of 2 lemons, the juice of 1 orange, (pineapple juice will improve it), 1 pt. Welch's grape juice, 1 small cup sugar and 1 pt. water. Mrs. W. M. Hoffer.

HOW BOILED WATER MAY BE MADE PALATABLE.

FIRST, Take exactly 2 gallons of water. If the water is not clear, beat up the white of 1 egg and add to the water before boiling. This will gather up every particle of foreign matter in the

water and carry it to the bottom of the vessel. The water should be brought to a brisk boil and then stood aside to cool and settle.

SECOND, Pour off the clear water and stir into it a level teaspoon of bicarbonate of soda; then stir in ⅔ teaspoon of hydrochloric acid. This will make the water perfectly safe, sparkling and refreshing without any flat taste. Cassius Gillette

Chief of the Bureau of Filtration of Philadelphia

ICE CREAM, ICES, ETC.

Mrs. A. B. Blood

Under frozen dishes we include:

Ice Cream—Thin cream or custard foundation, sweetened, flavored and frozen.

Water-Ice—Any fruit juice, diluted with water, sweetened and frozen.

Sherbet—Water-Ice to which has been added gelatine or whites of eggs.

Frappe—Water-Ice frozen only to the consistency of mush.

Mousse or Parfait—Cream whipped, flavored and sweetened, placed in moulds, packed in ice and salt and allowed to stand 3 or 4 hours.

DIRECTIONS FOR FREEZING DESSERTS.

Frozen dishes are perhaps the easiest desserts to be prepared if one is provided with a good freezer, ice shave, or burlap bag and axe, sufficient ice and coarse salt. Snow may be used instead of ice, but as it is not easily acted upon by the salt, pour water upon the snow and salt until it is slushy. Never draw off the salt water until the mixture is frozen unless there is danger of its getting into the can, for this salt water is what effects freezing.

Shave ice, or if you haven't an ice shave, put the ice in a burlap bag and pound it fine with the broad side of an axe. Adjust can containing mixture to be frozen in the wooden tub, fasten the crank, and give it a turn to see that the can fits in the socket. Allow three measures of ice to one of salt for ice cream, sherbet or water ice, while equal parts of ice and salt should be used for freezing frappe, and packing mousse or parfait. If only a small quantity is to be frozen, the ice and salt need come but little higher in the tub than the mixture in the can, otherwise fill tub to top of can. As the mixture increases in bulk when freezing, the can should never be more than ¾ filled. Turn the crank slowly and steadily until it goes pretty hard. After mixture is partly frozen the crank may be turned more rapidly. Add more ice and salt as needed. In freezing water ices turn the crank slowly for a few minutes, then rest for about five minutes, turn slowly again and again rest. Continue this until the water ice is frozen quite hard. It requires a much longer time to freeze water ice than ice cream. If you are making a sherbet instead of a water ice turn dasher rapidly until the mixture is frozen pretty hard. After mixture is frozen, draw off water; remove dash-

er; with a large wooden spatula scrape the cream from sides of can; then beat and work it for a number of minutes; put lid on the can, with a cork in the opening; re-pack with ice and salt, using now four measures of ice to one of salt; cover the tub with a piece of carpet or with newspapers and set away for one or two hours to ripen. Water ices and sherbets should be given three or four hours for this ripening process, by which we mean the blending of the different ingredients. When ready to serve, dip can in cold water, wipe, then turn cream out on a dish. If you wish to mould the frozen mixture, do not freeze too hard. Fill the mould or form with the mixture, being careful to fill every part of the mould. Cover with buttered paper, buttered side up. Put on cover and press down. Re-pack in salt and ice.

ALMOND ICE CREAM.

1 qt. cream, 1 qt. milk, 2 cups sugar; scald sugar and milk with 2 tablespoons Chalmer's gelatine which has been soaked in cold milk; let cool; add cream and 1 cup chopped almonds and freeze.

Mrs. W. W. Rankin.

ANGEL ICE CREAM.

Whip whites 3 eggs to a stiff froth, and put ½ cup each sugar and water into a saucepan over the fire stir until sugar is dissolved; then cook slowly without touching until a little dropped into cold water will form a ball when rolled between the fingers; pour the hot syrup slowly on the egg whites, beating constantly. When cold, add 1 pt. whipped cream, and any desired flavoring; freeze.

Mrs. L. G. Noyes.

BANANA ICE CREAM I.

4 eggs, 1 qt. cream, 1 qt. milk, 6 bananas, 1 pound sugar; peel, mash and then beat the bananas until they become a paste; allow the milk to come to a boil; add the beaten eggs and sugar; then add cream and when cold freeze; add the bananas when the cream is partially frozen. Pineapples, strawberries or any other fruit may be used instead.

Mrs. S. E. Walker.

BANANA ICE CREAM II.

1 qt. cream, ½ pound sugar, 3 good sized bananas; put 1 pt. of the cream into a farina boiler. When hot, add the sugar; stir until dissolved, and stand aside to cool. When cool, add the remaining pt. of cream; turn into freezer and begin to freeze; pare the bananas and cut out the centers with their seeds; mash the remainder to a smooth paste, and turn into the cream when latter is nearly frozen; flavor the cream with a little Royce's vanilla.

Mrs. W. H. Filler.

BISQUE ICE CREAM.

Make custard as for Vanilla Ice Cream II.; add 1 qt. cream, 1 teaspoon Royce's vanilla and 1 cup chopped hickory nuts or English walnut meats; then freeze. Miss Farmer.

CARAMEL ICE CREAM WITH ALMONDS.

1 generous pt. milk, 1 scant cup sugar, ⅓ cup flour, pinch of salt, 2 eggs, 1 qt. cream, 1 cup sugar (caramelized), 1 tablespoon flavoring; put the milk in a double boiler and let come to a boil; beat the first cup of sugar, the flour, salt and eggs together and stir into the boiling milk; cook 20 minutes, stirring most of the time. When this has been cooking about 15 minutes, caramelize the second cup of sugar by putting the sugar in an iron or granite saucepan over the fire and letting it melt and brown; turn this while still smoking hot into the custard, which by this time will have cooked 20 minutes; mix thoroughly and remove from the fire. When cool, strain; add the qt. cream and flavoring and freeze.

Mrs. W. H. Filler.

CARAMEL ICE CREAM.

1 qt. cream, 1 cup sugar, 1 cup strong coffee; mix and freeze. 1 tablespoon salt, 1 egg; mix flour, half of sugar, salt and egg; add milk gradually. When thick, add remaining part of sugar which has been caramelized; cook 20 minutes. When custard is cool, add cream and 1 cup chopped almonds. Miss Charlotte Young.

CHOCOLATE ICE CREAM.

1 qt. thin cream, 1 cup sugar, 1½ squares Baker's chocolate, ½ tablespoon Royce's vanilla; melt chocolate and dilute with hot water to pour easily; add to cream; then add sugar, salt and flavoring, and freeze. Mrs. L. H. Ensworth.

CHOCOLATE ICE CREAM II.

Add 1½ squares melted chocolate to each pt. custard in Vanilla Ice Cream III.

COFFEE ICE CREAM.

1 qt. cream, 1 cup sugar, 1 cup strog coffee; mix and freeze.

Mrs. D. W. Beaty.

FRENCH ICE CREAM.

In a double boiler scald 1 pt. milk; beat together 4 eggs and 1 cup sugar; stir slowly into scalded milk. When it thickens, strain and set away to cool; beat 1 pt. cream to a froth; add to the chilled custard with 2 tablespoons of Royce's vanilla and freeze.

Mrs. W. D. Hinckley.

FROZEN PUDDING.

1 generous pt. milk, 2 cups granulated sugar, ½ cup flour, (scant measure), 2 eggs, 2 tablespoons Chalmer's gelatine, 1 qt. cream, 1 pound candied fruit, 1 tablespoon Royce's vanilla; let the milk come to a boil; beat the flour, 1 cup sugar and the eggs together, and stir into the hot milk; cook 20 minutes; then add the gelatine which has been soaked in cold water for 1 hour. When cool, add sugar, cream and vanilla; freeze 10 minutes; then add fruit; finish freezing and pack for about 2 hours before using. Mrs. F. P. Hue.

GINGER ICE CREAM.

To recipe for Vanilla Ice Cream, add ½ cup Canton ginger cut in small pieces; then freeze. Approved.

ICED RICE PUDDING WITH A COMPOTE OF ORANGES.

Rub ½ cup rice well in a towel; put it on to boil in 1 pt. cold water; boil ½ hour; drain; cover with 1 pt. milk, and boil ½ hour longer. While this is boiling, whip 1 pt. cream; add what drains from the whipped cream to the rice and milk; press the rice through a wire sieve and return it to the farina boiler; beat together yolks 6 eggs and 1½ cups sugar; then pour over the boiling rice; stir well; return again to the fire and cook 2 minutes, or until it begins to thicken; take from the fire; add 1 tablespoon Royce's extract of vanilla, and turn out to cool. When cool, put into freezer and freeze. When frozen, stir in the whipped cream; smooth down, and let stand for 2 hours packed in salt and ice. Compote: Boil together for 10 minutes 1 pound sugar and ½ cup water; skim and add the juice of quarter of a lemon; peel 1 dozen sweet oranges; cut them in halves crosswise; cut out the cores with a sharp knife; put a few pieces at a time in the hot syrup and lay them out singly on a flat dish; pour over them the remaining syrup and place on the ice to cool. To dish, lift the can from the ice and salt; wipe carefully; then wipe the bottom with a towel dipped in boiling water, and turn pudding out on round dish; heap the oranges on top and around the base of the pudding, and pour the syrup over them; serve immediately. Mrs. Blood.

LEMON BISQUE.

2 lemons, juice and grated rind, 1 qt. cream, 1 cup sugar; scald cream with ½ the sugar and cool; dissolve rest of sugar in lemon juice; mix and freeze; will serve about 12. Mrs. C. H. Smith.

MACAROON ICE CREAM.

To recipe for Vanilla Ice Cream, add 1 cup macaroons dried and pounded; then freeze. Miss Farmer.

MAPLE ICE CREAM I.

1 qt. cream, 1 large cup thick maple syrup; mix and freeze. Mrs. W. W. Rankin.

MAPLE ICE CREAM II.

5 eggs, 1 cup maple syrup, ¾ pt. cream; put syrup on stove; let come to boil; then stir in beaten yolks; stir until it thickens; let cool; whip cream and whites; add to custard and freeze.

Mrs. L. G. Noyes.

NOUGAT ICE CREAM.

3 cups milk, 1 cup sugar, yolks 5 eggs, 1 teaspoon salt, 1½ cups heavy cream, whites 5 eggs, ⅓ cup each pistachio, filbert, English walnuts and almond meats, ½ teaspoon Royce's almond extract, ½ tablespoon Royce's vanilla: make a custard of first 4 ingredients; strain and cool; add heavy cream beaten until stiff, whites 4 eggs beaten until stiff, nut meats finely chopped, and flavoring; then freeze.

Mrs. Hiram C. Jacobs.

PINEAPPLE ICE CREAM.

1 qt. cream, 1 pound sugar, 1 large ripe pineapple or 1 pt. can, juice 1 lemon; put 1 pt. cream in a farina boiler with ½ the sugar; stir until sugar is dissolved; take from fire, and stand aside to cool; pare pineapple; take out eyes; cut open and take out core; then grate the flesh; mix it with the rest of the sugar; stir until sugar is dissolved; add the remaining pt. of cream to the sweetened cream and freeze; add lemon juice to pineapple and stir into the frozen cream; beat thoroughly; turn the crank rapidly for 5 minutes; then remove the dasher; re-pack the tub; cover and stand away for 2 hours to ripen. If canned pineapple is used, add lemon juice to it, and simply stir the whole into the cream when cold, and freeze.

Mrs. F. E. Sill.

PEACH ICE CREAM.

1 dozen best ripe peaches; peel and stone; place in bowl and crush with 6 ounces pulverized sugar. Now take 1 qt. rich cream; sweeten to taste and flavor with 1 teaspoon Royce's almond; when sugar is all dissolved, put in freezer and when nearly frozen, add the peaches. Give a few more turns to the freezer to harden.

Mrs. F. C. Darling.

RASPBERRY ICE CREAM.

Prepare same as Strawberry Ice Cream, only using raspberries instead of strawberries.

Approved.

SNOW CREAM.

1 cup cream, 1 cup sugar, 1 or 2 eggs beaten well together; then stir in light snow until it is frozen as stiff as you wish. This is quickly made and is good.

Mrs. C. A. Bettis.

STRAWBERRY ICE CREAM.

Put 3 pts. strawberries in a dish with 1 cup sugar and crush; season 3 pts. cream with 1½ cups sugar and freeze; when about frozen open the freezer and put in berries; then freeze for about 5 minutes and pack for a few hours before serving. Miss Winger.

Many people prefer to use only the juice of berries.

VANILLA ICE CREAM I.

1 qt. cream, 1 cup sugar, 1 small teaspoon Royce's vanilla; mix ingredients and freeze. Many people think the cream is smoother and more velvety if half the cream is scalded with the sugar; then allowed to cool, added to the remaining cream and frozen.

Mrs. A. R. Blood.

VANILLA ICE CREAM II.

1 pt. milk, 1 cup sugar, ½ cup flour (scant), 2 eggs, 1 qt. cream, ½ tablespoon Royce's vanilla. When the cream is added, add another cup sugar; let milk come to boil; stir in the boiling milk the first cup of sugar, the eggs and flour; cook 20 minutes; set away to cool; then add sugar, cream and the flavoring; freeze.

Mrs. Robert Sheldon.

VANILLA ICE CREAM III.

Use equal quantities of milk and cream, making a boiled custard with 2 tablespoons flour, 2 yolks of eggs and ¾ cup sugar to each pt. milk. When cooled, add cream and a teaspoon Royce's vanilla to each qt. of the mixture. (A 10 cent can of condensed milk may be used in place of part of the cream, imparting a rich flavor and adding smoothness). Mrs. J. W. Kitchen.

CHOCOLATE SAUCE.

(To be served with Vanilla Ice Cream).

1 square Baker's chocolate, 1 cup sugar, 1 tablespoon butter, ⅓ cup water, ½ teaspoon Royce's vanilla; melt chocolate in double boiler; add the other ingredients excepting the vanilla and boil 15 minutes. When ready to serve, add vanilla; serve hot.

Mrs. A. R. Blood.

COFFEE SAUCE.

(To be served with Vanilla Ice Cream).

1½ cups milk, ½ cup ground coffee, ⅓ cup sugar, ¾ tablespoon arrowroot, few grains salt; scald milk with coffee, and let stand 20 minutes; mix remaining ingredients and pour on gradually the hot infusion which has been strained; cook 5 minutes and serve hot.

Mrs. Hiram Jacobs.

MAPLE SAUCE FOR ICE CREAM.

Maple syrup boiled down and thickened with a little corn starch; serve hot. Mrs. D. W. Beaty.

WATER-ICES AND SHERBETS

Any water-ice can be made into a sherbet by adding whites of eggs, say 2 or 3 whites to every quart of the mixture to be frozen, or 1 tablespoon Chalmer's gelatine (1 teaspoon, if you use the granulated gelatine) to a quart of the mixture. Some use a little gelatine even with the eggs, thinking it gives smoothness and body. On the other hand any sherbet can be made as a water-ice by omitting eggs and gelatine.

BANANA SHERBET.

1 pt. milk, 1 pt. cream, 2 eggs, ½ dozen bananas (sliced thin), 2 cups sugar. When ready to freeze, add juice 4 lemons and 2 tablespoons lemon Jello dissolved in a little hot water.

Mrs. E. R. Allen.

CHERRY ICE.

1 qt. water, 1 pound sugar, 1 pt. canned cherries, 1 tablespoon Chalmer's gelatine; boil sugar and water together for 5 minutes; add gelatine previously soaked in a little cold water to hot syrup; let cool; add juice 2 lemons; press cherries through the coarsest meat chopper; then add them, juice and all to syrup and freeze.

Mrs. George Orr.

CRANBERRY FRAPPE.

1 qt. cranberries, 2 cups water, 2 cups sugar, juice 2 lemons; cook cranberries and water 8 minutes; then force through a strainer; add sugar and lemon juice; freeze to a mush, using equal parts of ice and salt. Mrs. Hiram Jacobs.

CURRANT SHERBET.

1 pt. currant juice, 1½ pts. water, 1 pt. sugar, 1 tablespoon Chalmer's gelatine, juice 1 lemon, pinch of salt; soak the gelatine for ½ hour in cold water sufficient to cover it; then dissolve in ½ pt. boiling water; mix it with the pt. of cold water, the sugar, salt, lemon and currant juice, and freeze. Mrs. Filler.

GRAPE SHERBET.

1 qt. can grape juice, juice 3 lemons, 1 cup sugar, 1 qt. water, 1 tablespoon gelatine (dissolved). When partly frozen, add beaten white 1 egg; turn freezer again a few minutes; let stand 1 hour to ripen; serve with a spoon of whipped cream on each glass, if desired. Mrs. S. E. Walker.

GINGER WATER ICE.

4 cups water, 1 cup sugar, ¼ pound Canton ginger, ½ cup orange juice, ⅓ cup lemon juice; boil water and sugar 15 minutes; add ginger cut in small pieces, and the fruit juice; cool and freeze.

If you wish only the ginger flavor, without the pieces of ginger, boil the ginger with the sugar and water; add fruit juice; when cool, strain and freeze. Mrs. Blood.

LEMON ICE.

3 pts. water, 1½ pts. sugar, rinds 1 lemon and 1 orange, juice 4 lemons and 1 orange; boil sugar, rinds and water together 20 minutes; strain and when cold, add the juices and whites 4 eggs; freeze. Mrs. L. G. Noyes.

LEMON SHERBET (WITH MILK).

Boil in 1 qt. milk rind 1 lemon and 1 pound sugar; when cool put in freezer and half freeze. Have ready the juice 5 lemons mixed with a little sugar and whites 3 eggs, beaten to a stiff froth; add this mixture to the frozen milk in the freezer and freeze solid.
Mrs. A. D. Wood.

LEMON SHERBET (WITH WATER).

1½ pts. sugar, 3 pts. water, juice 10 lemons, 2 tablespoons gelatine; boil the sugar, water and gelatine together 25 minutes; add the lemon juice; strain and freeze. Miss Valentine.

LEMON FRAPPE.

1 qt. milk, 4 lemons, 1 pt. cream, 1½ cups sugar, whites 5 eggs; heat milk with rind 1 lemon and sugar; cool and partially freeze; add juice 4 lemons; freeze; add the eggs well beaten and the cream whipped stiff. Mrs. Gruninger.

MINT ICE.

Boil together 1 qt. water and 1 cup sugar 5 minutes; remove the leaves from 10 good-sized stalks of mint; wash carefully; chop fine; then pound them to a pulp; work gradually into the hot syrup; cool; strain; add the juice of 2 lemons and freeze. If fresh mint is not available, use enough of Royce's extract of spearmint to produce desired flavor. Mrs. A. R. Blood.

ORANGE ICE NO. I.

1 qt. water, 2 cups sugar, 2 cups orange juice, ¼ cup lemon juice; boil water, sugar and grated rind of 1 orange for 5 minutes; cool; add orange and lemon juice; strain through cheese cloth and freeze. Mrs. Hiram Jacobs.

ORANGE ICE NO. II.

6 oranges, the grated rind of 3, juice 2 lemons, 1 pt. sugar (dissolved in 1 pt. cold water); mix and freeze same as ice cream.
Mrs. C. A. Bettis.

ORANGE SHERBET (WITH WATER).

Juice 12 oranges, 1 pound sugar, 2 level tablespoons Chalmer's gelatine, 1 qt. boiling water, juice 1 lemon; cover gelatine with cold water and soak 2 minutes; then add boiling water and sugar; stir

over fire until it boils. When cold, add orange and lemon juice; strain into freezer. When frozen, add white 1 egg (beaten with 1 tablespoon powdered sugar); beat thoroughly; let stand to ripen.

Mrs. Richardson.

ORANGE SHERBET (WITH MILK).

3 oranges, 3 lemons, 3 cups sugar, 3 pts. fresh milk, 1 pt. can Pet Evaporated cream (unsweetened). To the juice of the fruit, add sugar and let stand 10 minutes; slowly pour in the milk and condensed milk and freeze.

Ruth Mahaffey, Mrs. Kitchen.

PEACH SHERBET.

1 qt. sweet milk, 2 cups granulated sugar, whites 3 eggs, 12 ripe peaches; put milk, sugar and 1 peach stone in farina kettle and boil; cool, strain and half freeze; have ready the peaches pared, mashed and rubbed through a wire sieve and the eggs beaten to a stiff froth; add to mixture in freezer and freeze solid.

Mrs. M. W. Jamieson.

PINEAPPLE SHERBET (WITH MILK).

Boil 1 qt. milk and 2 cups sugar; cool and partly freeze; add 1 grated pineapple (or 1 can shredded), juice 1 lemon and whites 3 eggs beaten stiff; freeze and let stand to ripen.

Mrs. A. D. Wood.

PINEAPPLE SHERBET (WITH WATER).

Boil together 1 qt. water, 1 pound sugar and 1 pineapple grated; add 1 tablespoon granulated gelatine soaked in a little cold water.

Mrs. George Noyes.

RASPBERRY SHERBET.

Boil 1 qt. milk and 1 pound sugar; when cool put in freezer and half freeze; have ready 1 pt. raspberry juice, juice 1 lemon, and whites 3 eggs beaten to a stiff froth; add this mixture to the frozen milk in the freezer and freeze solid. Mrs. J. O. Parmlee.

RASPBERRY WATER ICE.

1 qt. raspberries, 1 qt. water, juice 2 lemons, 1 pound sugar; add sugar and lemon juice to berries; mash and let stand 1 hour; then press through a sieve; add the water and freeze.

Mrs. Rorer.

STRAWBERRY SHERBET.

Boil 1 pt. sugar with 1 qt. water 5 minutes; to 1 qt. strawberries (crushed), add juice 2 lemons. When syrup cools, put into freezer, add berries (strain them, if desired), and freeze. When nearly frozen, add beaten white 1 egg; mix well and let stand to ripen.

Mrs. Bliss, Jamestown.

STRAWBERRY WATER ICE.

Prepare precisely as Raspberry Ice, using strawberries instead of raspberries. Mrs. Rorer.

PARFAIT AND MOUSSE

ANGEL PARFAIT.

Make same as Angel Ice Cream; put in mould and pack in equal parts of salt and ice for 4 hours. Mrs. C. H. Noyes.

CAFE PARFAIT.

¼ box Chalmer's gelatine, ¼ cup cold water, 1 cup clear, strong coffee, 1 cup sugar, 1 cup cream, 1 pt. cream, ½ cup powdered sugar, 1 teaspoon Royce's vanilla; soak ¼ box gelatine in ¼ cup of cold water for ½ hour; pour over it 1 cup of clear, strong coffee; add 1 cup sugar and stir until it is dissolved; strain and stand aside to cool; whip 1 cup cream; add it to the coffee and stir until it begins to thicken; turn into a freezer and stir until quite hard; whip 1 pt. cream very stiff, adding ½ cup powdered sugar and 1 teaspoon Royce's vanilla; pack in a mould, putting a layer of the coffee mixture an inch thick as the outside and filling with the whipped cream. When the center is filled, cover with the coffee mixture; then put on the cover of the mould, having first bound the edge of the mould with a piece of letter paper; dip a piece of muslin in melted butter and cover the joint; pack in salt and ice and let stand at least 2 hours. Mrs. W. H. Filler.

MAPLE PARFAIT.

Yolks 3 eggs well beaten, and stirred into ¾ cup maple syrup; boil until it coats the spoon, when remove from fire and beat with beater until cool; add 1 pt. of thoroughly whipped cream; mix well; pack in ice and salt, and let stand 4 hours.

Mrs. Chapman.

HONEY PARFAIT.

Follow above, using strained honey instead of maple syrup.

COFFEE MOUSSE.

1 pt. whipped cream, ½ cup granulated sugar, yolks 3 eggs, beaten, 5 stale lady fingers rolled into powder, 1 teaspoon Royce's coffee extract; pour into buttered mould; cover tightly and pack in ice and salt for 3 or 4 hours. Mrs. Leon G. Ball.

NEAPOLITAN MOUSSE.

Whip 1 qt. cream stiff; cover ¼ box Chalmer's gelatine with ¼ cup cold water and let stand ½ hour; cut ½ pound candied cherries in pieces; cover with the juice of an orange; let stand until the cherries are soft; turn the cream into a basin and add 1 cup powdered sugar and the gelatine dissolved over hot water, the fruit and orange

juice and 1 teaspoon Royce's vanilla; stir gently from the bottom towards the top till it begins to thicken; turn into a mould wet with cold water; pack in ice and salt and let stand 2 or 3 hours.

Mrs. C. E. Bell.

PEACH MOUSSE.

½ ounce Chalmer's gelatine dissolved in ¼ cup cold water. After it is melted add it to the pulp of 12 peaches, also juice 1 lemon and ½ pound sugar; stir until the mixture begins to congeal; then add 1 pt. cream whipped; mould and chill for 3 or 4 hours.

Mrs. J. O. Parmlee.

PINEAPPLE MOUSSE.

Dissolve 1 ounce Chalmer's gelatine in ¾ cup cold water. After 1 hour add 1 cup boiling water, ¾ pound sugar, the juice 1 lemon, and 1 can shredded pineapple; stir until it begins to thicken; then add 1 cup cream, whipped; put in mould and bury in ice and salt for 3 hours. Mrs. Parmlee.

PINEAPPLE WALNUT MOUSSE.

1 pt. cream whipped stiff, 1 cup sugar, 1 cup shredded pineapple, 1 cup chopped English walnuts, 1 teaspoon Royce's vanilla; pack in freezer and let stand 3 or 4 hours. Mrs. Chas. Conarro.

RED RASPBERRY MOUSSE.

Mash 1 cup berries; add 1 cup powdered sugar and 1 tablespoon granulated gelatine soaked in cold water and dissolved in ¼ cup hot water; stir until mixture begins to thicken; then add 1 cup cream whipped until very stiff, and fold in 1 banana cut in thin slices; turn into mould and set on ice for 3 hours. Mrs. A. R. Blood.

SULTANA ROLL.

Scald 1 qt. milk; add 1 cup sugar, 1 tablespoon flour (rubbed smooth in a little water), and 1 beaten egg; stir and cook for 20 minutes; add pinch of salt; strain and cool; flavor with 1 teaspoon Royce's vanilla and ½ teaspoon Royce's almond extract; add 1 qt. whipped cream; color green with Burnett's leaf green, and freeze. When frozen turn into a mould and sprinkle with candied cherries; fill center of mould with 1 pt. whipped cream, whipped to stiff froth, adding ½ cup powdered sugar and ½ teaspoon Royce's vanilla; pack in ice and salt and let stand 2 hours. Mrs. F. E. Sill.

FOOD FOR THE SICK

Mrs. W. S. Pierce

Many persons think that the more they eat the more strength they will have, forgetting that they are only able to assimilate the amount of necessary nourishment and all over this is worse than wasted, for it clogs the system in its removal. It was Balzac who said, "If there is anything sadder than unrecognized genius, it is a misunderstood stomach."

Statistics prove that ⅔ of all disease is brought about by error in diet. The correct proportions of food-principles have not been maintained, or the food has been improperly cooked. Physicians agree, with but few exceptions, that the proper preparation of food for the sick is of as great importance in the restoration to health as administration of drugs. Time and manner of serving are of equal importance. Take especial care in setting an invalid's tray; cover with a spotless tray-cloth or napkin; avoid having too many things on the tray at one time. Salt may appear, but pepper never. Foods which are intended to be served hot should be placed in heated dishes and kept covered during transit from kitchen. Equal care should be taken to have cold foods served cold. Serve in small quantities The sight of too much food often destroys the appetite.

If patient is restricted to milk diet and milk is somewhat objectionable, it may be tolerated by serving in different ways, such as koumiss, albumenized milk, or by adding Apollinaris, seltzer water or rennet.

BARLEY WATER AND RICE WATER.

Are generally used to reduce a laxative condition. Toast water is often useful in cases of extreme nausea. Fruit waters are principally used for fever patients. They are cooling, refreshing and mildly stimulating and valuable for the salts and acids they contain. Beef essence, which is the expressed juices of beef ,being nutritious, is given when a condensed form of food is necessary. Beef tea contains the juices of beef diluted with water, and is given as a stimulant, rather than a nutriment, as is generally supposed.

Egg-nogs are recommended where it is necessary to take a large amount of nutriment daily, as is often the case after a severe illness.

Corn and oatmeal gruels are heat producing and should never be given when inflammatory symptoms are present.

Arrowroot makes a delicate gruel and is more easily digested than any other form of starch. It should never be given to infants.

Foods should be nutritious, easy of assimilation, in small quantities, at regular intervals. After the completion of a meal, the tray should be removed at once, from the sick room; milk should be covered while in the room and if any is left in the glass it must be thrown away.

ALMOND BREAD.

2 pounds blanched almonds (dried and ground through meat chopper), 3 eggs beaten separately, ½ teaspoon baking powder, a little salt; mix together; then add stiffly beaten whites; stir lightly; put in greased pans; when double in size, bake. Mrs. Geo. Sill.

BRAN BREAD OR MUFFINS.

See Page 91. One at a meal will generally produce a laxative condition if eaten with plenty of butter.

BEEF ESSENCE.

1 pound steak from top of round. Wipe steak; remove all fat, and cut in small pieces; place in canning jar; cover; place on trivet in kettle and surround with cold water; allow water to heat slowly, care being taken not to have it reach a higher temperature than 130 degrees Fahrenheit; let stand 2 hours; strain and press the meat to obtain all the juices; salt to taste.

BLANC MANGE.

Mix 2 tablespoons powdered arrowroot and 2 tablespoons malted milk with a little water into a paste; add gradually 2 scant cups of water; bring to a boil and stir until it thickens; add ¼ teaspoon Royce's vanilla, and, if liked, 1 teaspoon cocoa; put in mould until quite cold. G. D. P.

BEEF TEA.

Beef tea is the juice of the beef diluted with water. Care should be exercised in the selection of the beef as it should be juicy and of good flavor. The back and middle of the rump and the top of the round is the best for this purpose. Tenderloin steak should never be used. 1 pound of lean steak; remove all fat, skin and membrane; cut fine; add 1 pt. cold water; put into earthen dish and keep at 120 degrees Fahrenheit for 2 hours; strain or not. Mrs. Clough.

BROTH, MUTTON.

3 pounds mutton, (from the neck), 2 qts. cold water, 1 teaspoon salt; wipe meat; remove skin and fat, and cut in small pieces; put into kettle with bones; cover with cold water; heat gradually to boiling point; skim; then add salt; cook slowly till meat is tender; strain; cool; remove fat; re-heat to boiling point, and, if desired add 3 tablespoons rice or barley and cook until tender. If barley is used, soak over night in cold water.

BROTH, CHICKEN.

Dress and clean a chicken; remove skin and fat, disjoint and wipe with a wet cloth; put in stewpan; cover with cold water; heat slowly to boiling point; skim and cook until meat is tender. When half done season with 1½ teaspoons salt. There should be about 3 pts. stock; strain, cool and remove fat; re-heat to boiling point and add 2 tablespoons well washed rice, if desired; cook until rice is soft.

BROTH, CLAM.

12 large hard shelled clams for 1 pt. of broth. Simmer the clams and juice for 15 minutes; strain and let it settle; pour off carefully; add enough water to make a pint; boil up once; season with butter and pepper (no salt); serve in cups with or without whipped cream. Mrs. DeFrees.

JUNKET CUSTARD.

1 cup milk, 2 tablespoons sugar, ¼ junket tablet, 1 teaspoon cold water, 1 teaspoon Royce's vanilla; heat milk until lukewarm; add sugar and vanilla; when sugar is dissolved, add tablet dissolved in cold water; turn into small moulds and let stand in a cool place until firm.

RENNET CUSTARD.

1 cup milk, 2 tablespoons sugar, 1 teaspoon liquid rennet, 1 tablespoon cherry juice; heat milk until lukewarm; add sugar and cherry juice. When sugar is dissolved, add rennet; turn into small moulds and let stand in a cool place until firm. Cinnamon or nutmeg may be used in place of cherry juice.

SOFT CUSTARD.

Heat 1½ cups milk in double boiler; beat 3 egg yolks; add ½ cup cold milk, ¼ cup sugar; add these to hot milk and cook until custard coats the spoon; strain; flavor with Royce's vanilla and serve cold. Mrs. Richards.

EGG AND LEMON.

¾ cup cold water, 1 egg, juice 1 lemon; shake together in shaker or large mouthed bottle for 4 or 5 minutes.

JUNKET.

Heat 1 qt. milk until lukewarm (98); add 3 tablespoons sugar, 1 teaspoon orange juice or any flavor desired; dissolve 1 junket tablet in 1 tablespoon cold water and add to milk; turn into glasses and stand in warm place until thoroughly set; then put in refrigerator until needed. Aresta Beatty.

CREAM JELLY.

½ box Chalmer's gelatine, ½ pt. cold water, ½ pt. boiling water, 1 pt. cream; soak gelatine in cold water. In 1 hour pour on boiling water; strain, sweeten and flavor with Royce's vanilla; stir until it

begins to congeal; then stir into it the cream, well whipped, reserving a little for the top. Serve very cold. Mrs. F. E. Sill.

GRUEL, ARROWROOT.

1 cup boiling water, 2 teaspoons Bermuda arrowroot, cold water, salt; mix arrowroot with cold water to form a thin paste; add to boiling water and cook 10 minutes; season and add cream if desired. Arrowroot is the purest form of starch.

GRUEL, BARLEY.

1 cup boiling water, 3 teaspoons barley flour, ½ cup milk, ¼ teaspoon salt, cold water; mix barley flour with cold water to form a thin paste; add to boiling water and boil 15 minutes; then add milk, season and strain.

GRUEL, FLOUR.

Barley flour, 2 tablespoons blended with a little cold milk and stir into 1 qt. scalding milk; cook in a double boiler 2 hours; salt to taste and add sugar, if desired; strain.

INDIAN MEAL GRUEL.

Blend 1 tablespoon Indian meal, ½ tablespoon flour, ¼ teaspoon salt with 2 tablespoons cold water to make a smooth paste and stir into boiling water; boil slowly 1½ hours; dilute with milk or cream, and strain.

OATMEAL GRUEL.

Add ¼ cup oatmeal and ½ teaspoon salt to 1½ cups boiling water; cook 4 or 5 hours in a double boiler, adding more water, if necessary; strain and dilute with hot milk to make it of right consistency; re-heat and serve. Sugar and flavoring may be added.

GRUEL, FLOUR.

Scald 1 cup milk; mix ½ tablespoon flour and a little salt with a little cold milk and stir into the scalding milk; cook in a double boiler for ½ hour; stone and quarter 1 dozen raisins; add enough water to cover; cook slowly until the water has all boiled away; add to gruel just before serving. If there is much diarrhoea, the raisins should be left out.

GRAPE JUICE.

1½ cup Concord grapes, 1 cup cold water, ½ cup sugar; wash and pick over and remove stems from grapes; add water; cook 1½ hours in double boiler; add sugar and cook 20 minutes; strain and cool.

KOUMISS.

1 qt. milk, 1½ tablespoons sugar, ⅓ yeast cake, dissolved in 1 tablespoon lukewarm water; heat milk until lukewarm; add sugar and dissolved yeast cake; fill beer bottles within 1½ inches of the top and let stand for 6 hours at a temperature of 80 degrees Fahrenheit; chill and serve 4th or 5th day. Mrs. Richards.

LEMONADE.

1 tablespoon lemon juice, 2 tablespoons syrup, water; make a syrup by boiling 8 minutes 1 cup water and ½ cup sugar. To 2 tablespoons syrup, add lemon juice and ½ cup water. Soda water, Apollinaris or Seltzer water may be used instead.

LEMONADE, IRISH MOSS.

¼ cup Irish moss, 2 cups cold water, juice 1 lemon, sugar; pick over and soak Irish moss in cold water to cover; remove moss; add cold water and cook 20 minutes in double boiler; strain. To ½ cup of liquid add lemon juice and sugar to taste.

LEMONADE, FLAXSEED.

1 tablespoon whole flaxseed, 1 pt. boiling water, lemon juice, sugar; pick over and wash flaxseed; add water and cook 2 hours, keeping just below boiling point; strain; add lemon juice and sugar to taste.

SOUP, OATMEAL.

Add ½ pt. cold cooked oatmeal to 1 pt. water; add ¼ cup chopped celery, a bay leaf, a rounding teaspoon salt, unless the oatmeal was salted; cover and boil slowly for 15 minutes; add, if you have it, a teaspoon beef extract or use stock in place of water; press through sieve; return to fire; add ½ pt. good milk; re-heat; serve.

WATER, APPLE.

1 large sour apple, 2 teaspoons sugar, 1 cup boiling water; wipe, core and pare apple; put sugar in the cavity; bake until tender; mash; pour over water; let stand ½ hour and strain.

WATER, BARLEY.

1 or 1½ tablespoons barley boiled in 1 qt. water 3 hours; add boiling water to keep it to 1 qt.; strain and add a pinch of salt.

Mrs. Richards.

WATER, BARLEY.

3 tablespoons barley, 4 cups cold water, salt, lemon juice, sugar; pick over barley and soak in water over night or for several hours; boil gently 1½ hours; strain; season with salt, lemon juice and sugar; re-heat and serve.

WATER, CURRANT.

2 tablespoons currant juice or jelly, ⅔ cup cold water, sugar; mix juice and water; then sweeten to taste, or beat jelly with fork and dissolve in water; sweeten if necessary.

JELLICE.

½ teaspoon of currant, lemon or cranberry jelly; put into goblet; beat well with 2 tablespoons water; fill up the goblet with ice water, and you have a refreshing drink for a fever patient.

WATER, OATMEAL.

1 cup fine oatmeal, 2 qts. water, which has been boiled and cooled; add oatmeal to water and keep in a warm place, (at 80 degrees Fahrenheit), 1½ hours; strain and cool.

WATER, RICE.

2 tablespoons rice washed well in 2 or 3 waters; take stew pan with 1 qt. warm water and put on fire to boil; when water boils put in rice with one inch of the stick of cinnamon and let boil 1 hour until the rice has become a pulp; strain the rice water into a basin and sweeten to taste. When cold it is ready for use. Cinnamon cooked with rice helps reduce a laxative condition.

WATER, TOAST.

Take 2 slices stale bread; toast quite brown and pour on them 1 qt. boiling water, and let stand 10 minutes; strain through cheesecloth; season with salt.

APPLE SNOW.

1 baked apple mashed through a fine sieve to remove skin and shreds; beat the white 1 egg until quite stiff; then fold in 2 tablespoons sugar and apple; add last 1 teaspoon lemon juice; serve at once with whipped cream. Warren Emergency Hospital.

CREAM TOAST.

Heat 1 tablespoon butter. When it is melted and hot add ½ tablespoon flour and ⅛ teaspoon salt; stir until smooth; add ½ cup hot milk gradually until it makes a cream mixture; pour over toast and serve hot. Warren Emergency Hospital.

CELERY SOUP.

Cook ¼ cup celery in ½ cup boiling water until very soft; strain and add ¼ cup hot milk and ¼ cup hot cream; make a cream sauce of ½ tablespoon butter, ½ tablespoon flour, ⅛ teaspoon salt, white pepper, ⅛ teaspoon onion juice; cook until thick and add to liquid. Warren Emergency Hospital.

PARFAIT.

Whip ½ pt. thick cream until stiff; add 3 teaspoons sugar, ½ teaspoon Royce's vanilla; pack in freezer and allow to stand 3 hours without turning. Warren Emergency Hospital.

POOR MAN'S RICE PUDDING.

Wash ½ cup rice thoroughly and place in a baking dish with 3 cups milk; bake in moderate oven 1½ hours; then add ⅛ cup raisins and 3 tablespoons sugar and bake ½ hour longer; serve either warm or chilled with cream. Warren Emergency Hospital.

SPONGE CAKE.

Beat yolks 6 eggs until thick and lemon colored; add 1 cup sugar gradually and continue beating; add 2 teaspoons lemon juice and grated rind and whites of eggs beaten dry. When whites are partly mixed with yolks, cut carefully and fold in 1 cup flour, mixed and sifted with pinch of salt; bake in an unbuttered tin in a slow oven for 30 minutes. Warren Emergency Hospital.

JELLIES

Mrs. C. H. Smith

Jellies are made from fruit juice and sugar in nearly all cases proportions being equal. When failures occur, they may usually be traced to the use of too ripe fruit; or a damp atmosphere. If a possible thing, try and make it on a clear day.

To Prepare Glasses—Wash and put on back of range to get hot, or wipe them from hot water when jelly is almost finished.

To Cover Jelly Glasses—Melt parafine wax; put 1 large tablespoon over each top after jelly is perfectly cold—cover with the regular top or paper and plainly mark each glass and set in cold, but dry place.

Always heat your sugar before adding it to the hot juice; put it in a granite dish, or a dripper; put in the oven leaving the door open and stir occasionally.

To Make Jelly Bag—Fold 2 opposite corners of cheese cloth or cotton and wool flannel ¾ yards long; sew up in form of a cornucopia, rounding at the end; fell or French seam to make strong; bind the top with tape and finish with 2 or 3 loops.

BAR-LE-DUC.

To 1 pound currants, take 1 pound sugar; put sugar in kettle; add very little water; boil until it thickens; then add the currants, which have been stemmed, washed, weighed, mashed and put through a sieve; boil like other jellies; makes 5 glasses.

Pittsburgh Cook Book.

BAR-LE-DUC JELLY.

This jelly requires time and patience, but amply repays the maker for her trouble, if made in small quantities, and is much less expensive than the imported article. Either white or red currants may be used, not over-ripe. Stem and wash the currants; spread on a soft towel; cover with another towel, and pat gently to remove all moisture. Now take an ordinary unused steel pen; open each currant and scoop out the seeds and juice into a bowl; save the skins in another bowl. To ½ bowl of juice and seeds, add ¼ bowl of currants unseeded; mash and put on to boil. When hot, add one bowl and a quarter of granulated sugar; boil 10 minutes and strain through a fine wire sieve. Now add a good half bowl of currant skins to the syrup thus formed and boil slowly about 15 minutes. A few seeds will adhere to the skins, but do not attempt to remove

them all, as is would crush the skins too much; pour into jelly glasses. When set, cover with parafine. This makes 5 or 6 glasses.

Mrs. W. D. Hinckley.

BLACKBERRY JELLY I.

Blackberries are best for jelly when partly red; cook them to a pulp with a little water; then strain; use pound of sugar to a pt. of juice.

BLACKBERRY JELLY II.

To your blackberries add a few apples in about the proportion of 6 apples to 8 or 10 qts.; cook in a little water; strain through a jelly bag; use pint for pint of juice and sugar; cook until it jellies; try by putting a teaspoon of the liquid in a cool place and when it jellies pour into glasses.

BLACK RASPBERRIES AND CURRANT JELLY.

Use black raspberries and currants in about equal parts, a few more berries than currants if desired; cook and proceed as for blackberry jelly.

CHOKE CHERRY JELLY.

Put wild choke cherries in a kettle with water to come half way to the level of cherries; boil and strain and use ¾ as much sugar as juice. If over-ripe, combine the juice half and half with that from currants or crab-apples, using equal quantities of juice and sugar, or, add 1 level teaspoon tartaric acid (grape product) to each pint of choke cherry juice. Delicious. Mrs. Kitchen.

CRAB APPLE JELLY.

Wash apples; remove stems and blossoms and cut in quarters; put in kettle and add cold water to come nearly to top of apples; cook slowly until apples are soft; mash and drain through a coarse sieve; avoid squeezing apples which makes jelly cloudy; then allow juice to drip through the bag; boil 20 minutes; add equal quantity of hot sugar; boil 5 minutes; skim and turn into glasses; follow same directions for apple jelly, the juice of one or two lemons improves either kind.

CRANBERRY JELLY I.

Pick over and wash 1 qt. cranberries; put in a double boiler, filling outer vessel with lukewarm water; cover closely; bring to a boil; keep this up until berries are broken to pieces; strain and then heat quickly to boiling; add 1 cup hot sugar; take from fire soon as sugar is melted and turn into mould. Mrs. Schlosser.

CRANBERRY JELLY II.

Pick over and wash 4 cups cranberries; put in a stew pan with 1 cup boiling water and boil 20 minutes; rub through a sieve; add 2 cups sugar and cook 5 minutes; turn into a mould or glasses.

Mrs. F. E. Sill.

CURRANT JELLY I.

Currants are usually in best condition between June 28th and July 3rd. Cherry currants make the best jelly; equal portions red and white currants are desirable and make a lighter colored jelly; pick over currants; need not remove stems; wash and put in kettle with a little water; cook slowly until currants look white; put in bag and drain; measure; bring to boiling point; boil 8 minutes; add hot sugar (pt. of sugar to a pt. of juice); boil 3 minutes; pour in glasses.

CURRANT JELLY II.

Put fruit in a stone jar and set in a kettle of tepid water; boil until the fruit is well softened, stirring frequently; put in a jelly bag and let drip a few hours; boil juice just 20 minutes; add hot sugar (pt. for pt.); let boil 5 more minutes; pour into glasses.

Mrs. Ella Darling.

CURRANT JELLY III.

Squeeze juice from currants without cooking; boil juice 20 minutes; then add 1 pound of hot sugar for each pt. of juice; stir well together and boil 5 minutes.

Mrs. A. R. Blood and Mrs. J. W. Lees.

DAMSON JELLY.

Wipe and prick with a pin; make same as currant jelly, using ¾ as much sugar as juice.

FOUR FRUIT JELLY.

1 pound cherries (stoned), 1 pound currants, 1 pound strawberries, 1 pound raspberries; put all the fruit into a pot with 4 pounds of loaf sugar and put over a quick fire; boil steadily; when the sugar is melted, the fruits dissolved and the preserve begins to rise to the surface, remove the pot from the fire; strain through a sieve; put in glasses and cover when cold or put in ½ pt. cans and seal while hot. Mrs. James O. Parmlee.

GRAPE JELLY.

Take grapes just beginning to turn; boil; put in jelly bag and let drain; boil the juice 20 minutes; add 1 pt. sugar to each pt. of juice and boil about 10 minutes longer. Mrs. McNett.

GRAPE AND QUINCE JELLY.

To 15 pounds of grapes add 10 quinces; cut quinces up, removing every seed and cook 20 minutes; strain all together and place juice on stove to boil; let boil 15 minutes, being near to remove scum as it appears. Have sugar hot in oven, allowing a pound of sugar to a pt. of juice; add sugar and boil 10 minutes when it is ready for the glasses. Mrs. John Clark.

HUCKLEBERRY JELLY.

When canning huckleberries, take some of the superfluous juice and make jelly of it in the same manner as other fruit jellies except that not more than ⅔ cup of sugar for a cup of juice is necessary. It makes a delicious jelly. Mrs. Richards

LEMON JELLY (See Entrees).

ORANGE AND CURRANT JELLY.

2½ qts. currant juice, 1 pound raisins seeded, 7 pounds white sugar; boil raisins in currant juice 5 minutes; then add sugar and 6 oranges cut in squares, including skins, (removing seeds). Boil 20 minutes or until it will jelly. Agnes Robertson.

MINT JELLY (See Entrees).

MINT AND APPLE JELLY.

½ peck green apples, (green skin), 1 large bunch fresh mint; wash and quarter apples; cover with cold water and put on to boil; add ½ of mint. When apples are soft, strain through sieve on to the rest of the mint bruised. When cool, strain through jelly bag; add nearly as much sugar as juice and 1 drop of green coloring; proceed as with any jelly. Mrs. W. D. Hinckley.

PEACH JELLY.

Pare, stone and slice the peaches and put into a stone jar with ⅓ of the kernels; heat in a pot of boiling water, stirring from time to time until the fruit is well broken; strain, and to every pt. of peach juice add the juice of 1 lemon; measure again, allowing a pound of sugar to each pt. of juice; heat the sugar very hot and add when the juice has boiled 20 minutes; let it come to a boil and take instantly from the fire.

QUINCE JELLY.

Cut up and core ripe quinces; put them in sufficient water to cover and stir gently till soft; strain without pressure, and to every pound of juice allow 1 pound of crushed sugar; boil the juice 20 minutes; add the sugar and boil again till it jellies (about 15 minutes, stir and skim well all the time; strain through thin cloth into glasses and when cold, cover.

RED RASPBERRY AND CURRANT JELLY.

5 qts. currants, 4 cups water, 5 qts. raspberries, 4 cups water; cook separately; drain; then measure juice and put together; boil 20 minutes; add equal quantity of hot sugar and boil 5 minutes or longer; try it and see if it jellies by cooling a spoonful quickly. If not, cook a few minutes longer, skim and pour into glasses.

Mrs. C. H. Smith.

When currants are best and cheapest get enough to make all the juice you wish for jelly; cook and drain: then heat juice and can hot (no sugar). The juice will keep until other fruits are cheaper and when one wishes to make raspberry, blackberry or peach jelly, add part currant juice which insures making it jell.

RHUBARB JELLY.

Allow one part by measure of tart apples to two parts of rhubarb and just enough water to start the cooking. When tender, drain and proceed as in other jelly. This is clear and tart and especially good for jelly rolls. Good Housekeeping.

WILD GRAPE JELLY.

1 peck wild grapes, 1 qt. vinegar, ¼ cup each whole cloves, stick cinnamon, 6 pounds sugar; put first ingredients in preserving kettle; heat slowly to boiling point; cook until grapes are soft; strain and boil 20 minutes; then add hot sugar and boil 5 minutes. Boston Cook Book.

Canned Fruits and Preserves

Mrs. C. L. Clough

Fruit for canning should be fresh, firm, of good quality, and not over-ripe. If over-ripe, some of the spores may survive the boiling, then fermentation will take place in a short time.

For canning fruit, use ⅓ as much sugar as fruit and 2½ to 3 cups water to each pound of sugar; make a syrup of the sugar and water cooking 10 minutes; add a small quantity of the fruit at a time; by so doing, fruit may be kept in perfect shape. Fill sterile jars with fruit, and enough syrup added to overflow jars. If there is not sufficient syrup, add boiling water, as jars must be filled to overflow. Introduce a spoon between fruit and jar, that air bubbles may rise to the top, quickly put on rubber and screw on sterilized covers, being sure that the jars are air tight.

PRESERVING,—Use ¾ or equal amount of sugar with fruit. Large fruit may be left whole or cut in halves.

TO STERILIZE JARS.

Wash jars and fill with cold water; place in a large kettle and surround with cold water; heat gradually to boiling point; remove from water, empty, and fill while hot with fruit; place tops in water to sterilize; dip rubbers in hot water, but do not allow them to stand. New rubbers should be used each season, and care must be taken that rims of covers are not bent, as jars cannot then be hermetically sealed.

SMALL FRUITS.

Be careful in selection of fruits; remove stones or hulls, if any; put in porcelain kettle with granulated sugar on top in the proportion of 1 cup of sugar to 1 qt. of fruit; let stand for an hour or so as this keeps fruit whole; set on stove with a little water in the bottom, to prevent burning stir up from bottom once or twice; boil 5 or 6 minutes. Mrs. W. D. Hinckley.

AMBROSIA.

1 bowl of grated pineapple, 2 bowls of mashed strawberries, 3 bowls of granulated sugar; mix together and boil slowly till thick; then pour into jelly glasses and seal with parafine. If pineapple flavor is liked best, use 2 bowls of pineapple and 1 of berries.

Mrs. C. B. Salyer.

BERRIES AND SWEET CHERRIES (STEAMED).

Fill jars with berries or stoned sweet cherries; shake down as compact as possible; make a syrup in proportion of 2 cups sugar to 1 qt. of water; pour slowly over the fruit and adjust covers with-

out rubbers; place in a deep steamer, having a wet cloth in the bottom; cover tightly; steam 20 minutes; remove jars; fill to the brim with more of the boiling syrup; place new rubbers and seal.

Mrs. J. W. Kitchen.

SOUR CHERRIES (STEAMED).

Follow above, using 3 or 4 cups sugar to 1 qt. water. (See Small Fruits).

CHERRY BUTTER.

Select large ripe cherries; wash and stone; run through a meat chopper and allow equal parts of sugar and fruit; add ½ a cup of water to each pound of fruit, and boil in a preserving kettle 20 minutes; stir constantly to prevent scorching.

Mrs. R. J. Campbell.

CHERRY CONSERVE.

6 pounds pitted sour cherries, 3½ pounds sugar, 1½ pounds raisins, rind, pulp and juice 3 oranges, 1 teaspoon ground cinnamon, 1 teaspoon nutmeg; boil cherries and sugar 10 minutes; chop the raisins, oranges and spices together; add to the cherries and sugar; boil all together until thick; put in glasses. Mrs. James Roy.

CHERRY PRESERVES.

3 cups cherries (seeded), 3 cups sugar, ½ cup water, (scant); boil sugar and water until it hairs; add fruit; boil 10 minutes.

Mrs. Africa.

CURRANT CONSERVE.

This is something new and so delicious that it may well be considered one's choicest preserve. Take 5 pounds of washed and stemmed currants, 5 pounds sugar, and 5 oranges peeled, and seeded, and cut into bits; add 2½ pounds seedless raisins; mix the whole together and boil for 20 minutes; seal while hot. Mrs. C. E. Bell.

CURRANT MARMALADE.

5 pts. currant juice, 5 pounds sugar, 1 pound raisins seeded, 4 oranges; put the juice in preserving kettle; add the orange peel, chopped fine, and raisins slightly chopped; boil this 10 minutes; then add the juice of oranges and the sugar; put into glasses same as jelly. Mrs. C. B. Salyer.

CURRANTS AND RASPBERRIES PRESERVED WITHOUT COOKING.

1 bowl currants, 2 bowls red raspberries, 3 bowls sugar; mash fruit thoroughly, a little at a time, using wooden spoon. When all is done, add sugar; let stand 24 hours, stirring often. Then put in cans and seal. Unless every particle of fruit is mashed, it will not keep. Mrs. C. B. Salyer.

ELDERBERRY CONSERVE.

9 pounds elderberries, 3 pounds sugar, 1 pt. vinegar; cook until thick and seal. Will keep in imperfect cans. Alice Mead.

GRAPE FRUIT MARMALADE.

Cut very fine and thin: 1 grape fruit. 1 orange, 1 lemon (use everything but seeds); measure fruit and add 3 times amount of water and let stand over night. Next morning, boil 5 minutes, and let stand over night again. Next morning, to each cup of this mixture, add 1 cup sugar and boil until it jellies. (It will take about 2 hours). Makes about 8 glasses. Mrs. Hawke, L. E. Alden.

SPICED GRAPES.

3½ pounds Catawba grapes (weight after removing stems), 2½ pounds brown sugar, 1 pt. vinegar, cloves and cinnamon to taste; squeeze grapes from skins; scald pulp till it will pass through a sieve; then put into a porcelain kettle; add vinegar; let boil up once; then add skins and sugar and boil 1 hour or longer.

Mrs. C. B. Salyer.

GREEN GRAPE CONSERVE.

1 pound seeded grapes and 1 pound sugar; select the largest grapes on the bunch; cut in halves; remove seeds; then weigh them; make a rich syrup of the sugar and a little water; then put in the grapes and cook till clear and thick. Mrs. C. B. Salyer.

GRAPE JAM.

Remove the grapes from the stems; wash them and press the pulp from the skins; boil the pulp until it will separate from the seeds; rub through a sieve; add the skins to the pulp and boil with an equal weight of sugar for 15 minutes; put into jars or tumblers and when cool cover with paper wet in brandy or melted parafine.

Miss DeForest.

GRAPE CONSERVE.

Put skins in one dish and pulp in another; boil pulp and strain to remove seeds; then add skins and cook till tender; then strain again. To 3 pts. juice, add 3 pounds brown sugar, 2 pounds chopped and seeded raisins; boil till thick; remove from fire and add 1 pound blanched and chopped almonds; put in glasses and seal. A 10 pound basket will make 3 pts. juice. This quantity will make 14 glasses. Mrs. C. B. Salyer.

JIM JAM.

6 pounds crab apples (quartered and cored, but not peeled), 1 pt. vinegar, 2 pounds seeded raisins, 2 oranges, pulp and all cut quite fine, 6 pounds sugar, 1½ tablespoons each of cinnamon and cloves; put spices in a bag; add 1 cup water and the vinegar; boil

a few minutes; add sugar and boil 20 minutes; add crab apples, oranges and raisins and cook ½ hour; remove spices and seal.

Mrs. F. H. Gruninger.

ORANGE MARMALADE.

12 sweet oranges (Valencia), 6 bitter oranges (Seville), 4 lemons, 8 pounds sugar, 4 qts. water. After cutting oranges and lemons in very thin slices, cover them with the water and let the whole stand 36 hours; then boil 3 hours; add sugar and boil 2 hours more. So much depends on size and sweetness of oranges that one must judge of the amount of sugar. Also too much boiling makes the marmalade dark.

ORANGE AND APRICOT MARMALADE.

1 pound of best evaporated apricots; soak over night in enough water to cover; stew very slowly until tender; mash and add 3 oranges, cut in small pieces; measure this mixture and add as much sugar as fruit; stew all together slowly until it thickens.

Mrs. Kopf.

PEACHES (STEAMED).

Make a syrup of 1 qt. sugar and 1 qt. water to every 4 qt. cans of fruit; wipe off peaches; peel and place in glass jars with hollow side down that largest number of halves may be crowded in (4 stones to each can add flavor); fill with syrup and proceed with next can until enough cans are prepared to fill your steamer; put on covers without rubbers; place in a deep steamer with a damp cloth under them; steam firm peaches 30 minutes, very ripe ones, 20 minutes. (Try with a fork). Remove; tap gently on table to settle; run a silver fork down side of can to displace air bubbles; fill to the brim with boiling syrup; adjust rubbers and seal.

N. B.—Delicious jelly may be made from juice obtained from the parings combined with juice from currants, green grapes or lemons. Put peelings and stones in kettle with water to ⅔ cover; boil 1 hour; strain; boil juice; put in fruit jars and seal; make jelly at your convenience.

Mrs. J. W. Kitchen.

PEACHES.

Select fruit not over-ripe and of good flavor; pare and put in cold water to keep from the air. As soon as all are prepared, put in porcelain kettles, (2) 1 containing hot water, ½ full, the other granulated sugar with about ⅓ water; take from cold water and plunge immediately into a kettle of hot water; try with a silver fork to see when tender; should not boil more than 2 or 3 minutes; as fast as the pieces are tender put them into hot cans and cover with boiling syrup from the other kettle; seal can and proceed in the same manner with rest. It is not best to cook more than enough to fill 2 or 3 cans at a time. Always run a silver fork handle down

inside the can 2 or 3 times to let out air bubbles. Plums and cherries may be put up in the same way, allowing them to cook until skins begin to break. Mrs. W. D. Hinckley.

PEACH MARMALADE.

10 pounds peaches, 7½ pounds sugar, 1 pineapple, juice 3 lemons, pits of ¼ of the peaches; cook peaches and pineapples, without adding water, for an hour; then add peach pits which have been blanched, boiled until tender and chopped fine; add lemon and sugar and cook 20 minutes. Will keep in jelly glasses.

Mrs. O. S. Brown and Mrs. Robert Hall.

PEARS (STEAMED).

Follow recipe for Steamed Peaches, using ¼ less sugar and a few pieces of pineapple in each can. (1 pineapple to 8 qt. cans gives pleasant flavor). Mrs. J. W. Kitchen.

PEARS.

Pare with silver fruit knife; plunge immediately into cold water to keep from discoloring; make syrup of 1 pt. sugar to 1 qt. water; place on stove in porcelain kettle; have another with boiling water; take from cold water and plunge quickly into boiling water. When tender put into hot cans and cover with boiling syrup; seal immediately. Mrs. Fred Darling.

PEARS BAKED AND CANNED.

Select good winter pears (Duchess preferred); wipe clean and prick each with silver fork; set in baking pan with little water in the bottom; bake slowly till tender. If very large, cut lengthwise in halves; make a syrup of brown sugar, in the proportion of 1 cup sugar to 1 pt. water. When pears are done, place as many in the cans as possible and fill with hot syrup; seal immediately. Quinces may be canned in the same way. Mrs. C. B. Salyer.

PEAR CHIP.

8 pounds sugar, 8 pounds fruit, sliced thin, 4 lemons, ¼ pound preserved ginger; boil lemon peel till tender (cut fine); then add ginger sliced, and boil all together till clear and thick.

Mrs. W. J. Richards.

PEAR MARMALADE.

8 pounds chopped Bartlett pears, 6 pounds sugar, 4 lemons, juice and grated rind, 1¼ green ginger scraped and chopped very fine, 1 cup water; boil slowly ¾ of an hour or until pears are clear.

Mrs. James Roy.

SPICED PEARS.

7 pounds pears, 3 pounds sugar, 1 pt. vinegar, ½ oz. ginger root, ½ lemon (rind), ½ oz. whole cloves, ½ oz. whole allspice, ½ oz. stick cinnamon; cut the pears in half; remove the seeds and pare;

put the vinegar and sugar on to boil. Into each piece of the pear stick 3 or 4 cloves; divide the cinnamon, allspice and ginger into 2 parts; put into small pieces of cheese cloth; tie tightly, and then throw them into the sugar and vinegar. When this mixture begins to simmer, add the pears and the lemon rind; bring all to boiling point; take from the fire, and turn carefully into a stone jar; stand in a cool place over night. Next day drain all the syrup from the pears into a porcelain lined or agate kettle; cook over a moderate fire, and when boiling hot pour it back in the jar over the pears. Next day drain and heat again as before; do this for 5 consecutive days. The last day boil the syrup down until there is just enough to cover the fruit; add the fruit to the hot syrup; bring the whole to a boil, and put in stone or glass jars or tumblers. The pears may be finished in one day, by taking out the fruit and cooking the syrup slowly down to the right amount, then the fruit is added to it, re-heat and finish as above. Miss DeForest.

PEAR CONSERVE.

5 pounds pears; put through chopper; cover with 5 pounds sugar; let stand over night; chop 3 oranges, 1 lemon and 1 pound raisins; boil altogether until thick; then add 1 cup chopped nuts.

Mrs. J. E. Wheeler.

PINEAPPLE.

Pare fruit and take out all eyes; cut in small slices; weigh fruit and with half as many pounds sugar as fruit put in a crock and let stand over night; in the morning put it over the fire and let boil for a minute only.

PINEAPPLE (CANNED COLD).

Cut up fruit into dice or shred it. To 1 pound of fruit, 1 pound sugar; place in layers in a crock; leave over night; put in glass cans and fill to top; seal air-tight, dipping covers and rubbers in warm water; place in a dark place. Mrs. C. B. Salyer.

SPICED PINEAPPLE.

7 pounds fruit, 4 pounds sugar, 1 pt. vinegar, ½ ounce cassia-buds, ¼ ounce whole cloves, ¼ ounce ginger root; pare pineapples; take out the eyes and slice; cook in the syrup over a moderate fire 10 minutes; cook the syrup with spices 10 minutes before adding fruit; remove ginger root before canning.

Mrs. L. G. Noyes.

PLUMS (STEAMED).

Prick skins to prevent breaking and proceed as with "Peaches Steamed." A can of whole plums will hold more syrup which offsets the greater sourness of fruit.

SPICED PLUMS.

10 pounds plums, 7 pounds sugar, 1 pt. vinegar; put in a bag ¼ cup cinnamon, 1 large spoon cloves and 1 large spoon allspice; let all boil a few minutes (excepting plums); then take off and cool; pick the plums with a fork and put into a jar; then pour over them the syrup; after heating the juice 3 mornings, each time allowing it to cool, then pouring over the fruit; put the fruit in glass cans and boil the juice down quite rich and cool, after which pour over all and put away. Mrs. E. E. Allen.

SPICED PLUMS.

1 peck plums, 7 pounds sugar, ½ pt. vinegar, 2 tablespoons allspice, 1 tablespoon cloves; dissolve sugar with vinegar; boil, skin and pit plums; return to kettle; add spices and boil as thick as you like it. Mrs. Agnes Sill.

PLUM RELISH.

2 oranges, 2 lemons; scald and rub well to get rid of bitter taste; take seeds out and put through meat grinder; put on 1 cup water and cook until tender. 3 pounds prunes or plums, 3 pounds sugar, 1 pound raisins, 1 pound English walnuts. Boil all together (except walnuts) 1½ hours; then add nuts and cook ½ hour longer. 1 hour before adding nuts is sufficient if plums get tender.

Mrs. Gleave.

PLUM BUTTER.

7 pounds plums; wash, cook until tender; put through a coarse colander to remove stones; boil fruit 10 minutes; add as much sugar as you have fruit, and cook until thick; watch closely as it scorches easily. Mrs. Sill.

PUMPKIN MARMALADE.

5 pounds pumpkin (peeled and cut in dice), 5 pounds granulated sugar (put over the diced pumpkin); let stand over night 3 oranges, 3 lemons; grind or chop fine the rinds of oranges; cook the rind of lemons and chop fine also; add all to the pumpkin and sugar; boil 1½ hours, or until thick and clear; makes 14 jelly glasses; put parafine over top.

N. B.—The pumpkin cut in larger pieces and treated as above makes a nice relish to serve individually on plate with any course, dinner, salad or dessert. Mrs. S. E. Walker.

QUINCE HONEY.

2 quinces (grated), 1 pt. sugar, ½ pt. water; boil 20 minutes.

Mrs. F. E. Sill.

RHUBARB (PIE PLANT).

Wash the stalks and cut into small pieces; fill cans full; then fill up with cold water; leave standing for awhile to let water absorb and keep adding water until the can will hold no more. Be sure that cans are air-tight. Mrs. Kopf.

RHUBARB AND FIG MARMALADE.

Cut unpeeled rhubarb into small pieces and weigh 3 pounds; take ½ pound figs (cut into small pieces), ½ pound candied orange peel with 2½ pounds sugar, the grated rind and juice of 1 large lemon; put in the kettle in layers with the sugar; cover and let stand over night. In the morning, boil down slowly till thick (about an hour should do). Put in glasses and cover as jelly. Delicious served with cream cheese as Bar le Duc Jelly.

Good Housekeeping.

RHUBARB AND ORANGE MARMALADE.

3 pounds rhubarb, 3 pounds sugar, 3 oranges. Wash and cut rhubarb (unpeeled) into small pieces; turn sugar over it and let stand over night; grate rind of oranges and press out the juice; add ¾ pound sugar; mix all together; boil 20 minutes; put in jelly glasses and cover with parafine. Mrs. M. J. Danforth.

RHUBARB WITH OTHER FRUITS IN JAM.

⅓ more jam of a really improved flavor may be made with little extra cost.

For strawberry jam take 3 parts strawberries and 1 part rhubarb.

For raspberry jam take 2 parts raspberry and 1 part rhubarb.

For blackberry jam take 3 parts berries and 2 parts rhubarb.

For peach or pear jam, take 2 parts fruit to 1 part rhubarb.

For pineapple jam, take 1 part pineapple to 2 parts rhubarb.

In each case, cut the unpeeled rhubarb into pieces the same size as the fruit to be used and proceed as with any other jam, using sugar pound for pound. Good Housekeeping.

STRAWBERRIES.

For 10 qts. berries use 9 qts. sugar; add enough water to little more than cover sugar and place on stove. When it boils put in the berries and let all boil briskly for 3 or 4 minutes.

Mrs. S. M. Hall.

DELICIOUS STRAWBERRY JAM.

Crush the berries and put in preserving kettle to cook without any water; let them bubble all over before adding the sugar, which should be in the proportion of 3 cups sugar to 2 of berries; let boil just 10 minutes and seal in ½ pt. cans. This is fine to serve with ice cream, as it has the real strawberry flavor.

Mrs. C. H. Noyes.

STRAWBERRY PRESERVE.

Select large solid berries and use a pound of sugar to a pound of fruit; place alternately a layer of berries and sugar in preserving kettle and let stand over night. In the morning place over fire and boil 15 or 20 minutes; pour on platters and let remain 3 or 4 days; then put into jelly glasses and seal. Mrs. C. T. Conarro.

STRAWBERRY CONSERVE.

Take 1 qt. ripe strawberries, ½ pound seedless or seeded raisins, the latter are better, the pulp and grated rind 2 oranges and 1 lemon, ½ pound walnuts (chopped not too fine) and 1 qt. granulated sugar. Put all together in a preserving kettle and cook slowly until a thick syrup is formed; skim as necessary. This will need about 30 minutes' cooking. Put in tumblers and seal with parafine as you seal jelly. Peaches and plums may be used in place of strawberries.

GREEN TOMATO FIGS.

4 pounds small green tomatoes, 4 pounds sugar, juice 2 lemons, ½ ounce ginger and mace mixed, small stick cinnamon; pierce each tomato with a fork; then put all together in a porcelain kettle to boil; add 1 lemon sliced as thin as possible; boil all together till fruit is clear; take from kettle with a skimmer; lay on platters to cool; boil syrup till thick, adding lemon juice 10 minutes before syrup is done; put fruit into jars; pour hot syrup over it.

Mrs. C. B. Salyer.

TOMATO CONSERVE.

Slice ⅓ peck green tomatoes, 2 lemons and 1 orange, removing seeds of lemons and orange; let all come to a boil; add 2 pounds white sugar; season to taste with crystallized ginger, cut fine, (4 or 5 pieces); boil until transparent and syrup thickens.

Mrs. W. D. Hinckley.

CANNED VEGETABLES

Mrs. W. E. Rice

Fruits and vegetables to be sterile must be thoroughly heated. All jars and covers must be sterile and the housewife must observe surgical cleanliness.

If the housewife understands the real definition of sterilization, the canning of vegetables becomes an easy process. Peas, corn and beets contain sugar which furnish nourishment and food for yeast plants and bacteria, which make them more difficult to keep than fruits rich in acids.

Young lima beans, young green peas and sweet corn are easily dried and are much more palatable than those canned, if properly soaked and carefully cooked.

Dried cabbage, spinach, cauliflower and beets are sold by first-class grocers.

Eggs are dried to use in winter when eggs are scarce and expensive. Mrs. Rorer.

ASPARAGUS.

Wash, trim, cover with boiling water; boil rapidly for 15 minutes; then drain and arrange, heads up, in wide-mouthed jars. Adjust rubbers; fill the jars to overflowing with water (that has been boiled and cooled); add a teaspoon salt and lay on rubbers and lids loosely; stand the jars in the boiler on top of rack; surround half way with cold water; cover the boiler; bring quickly to boiling point and boil for 1½ hours; lift out 1 jar at a time; quickly fasten or screw down top without lifting it from the jar; keep protected from draught until cool.

BEETS.

Wash young beets; throw into boiling water and cook for ½ hour; remove skins; pack the beets in jars; add ½ pt. vinegar to a qt. water (that has been boiled and cooled); fill the jars and cook ¾ of an hour; follow directions for Asparagus.

STRING BEANS I.

String and cut the beans; put them into the cans and fill cans full of cold water; steam 3 hours; remove cover and put on rubber; steam 1 hour and seal without removing cover.

Mrs. W. D. Hinckley.

STRING BEANS II.

Wash and cut beans in inch pieces; fill jars with beans and place under faucet; let cold water flow freely on them until jars are full; put rubbers and covers on jars; fasten loosely; use boiler or steam-

er and steam 3½ hours; seal without removing cover. If boiler is used, put shingles or board in bottom of boiler, on which place jars and fill boiler with cold water until jars are ⅔ covered.

LIMA BEANS.

Wash, shell and fill jars and place under running water and steam like string beans.

TO CAN CORN.

Cut corn from cob; pack cans full, pressing down hard; steam 3 hours; put on rubber; steam 1 hour; seal without removing cover.

Mrs. W. D. Hinckley.

PEAS.

Wash, shell and fill jars; then place jars under running water and steam as string beans.

TOMATOES.

Scald and pare tomatoes; cut large ones in quarters and small ones in halves; add salt to suit taste; cook only from 3 to 5 minutes, after they come to a boil; can and seal while hot. Tin cans are best, and if care is taken to empty, wash and dry thoroughly as soon as opened for use, the cans may be used with safety for 4 or 5 years.

Mrs. J. Gleave.

TOMATOES.

Select firm tomatoes; scald, pare and pack into fruit jars; add 1 teaspoon salt to each quart; put on covers without rubbers; place cans in cold water and steam 20 minutes after water begins to boil; remove from water, and fill cans to overflowing with boiling water; seal now, using rubbers. Only air tight jars can be used. Follow these directions closely and the tomatoes will keep perfectly.

Mrs. W. F. Messner.

PICKLES

Mrs. T. W. McNett, Mrs. G. E. O'Dell

In making pickles use none but the best cider vinegar, and boil in a porcelain kettle—never in metal. A small lump of alum dissolved and added when scalding pickles the first time, renders them crisp and tender, but too much is injurious. Keep in glass or stoneware; look at them frequently and remove all soft ones; if white specks appear in the vinegar; drain off and scald, adding ½ cup sugar to each gallon, and pour again over the pickles; bits of horseradish and a few cloves assist in preserving the life of the vinegar. If put away in large stone jars, invert a saucer over the top of the pickles, so as to keep well under the vinegar. The nicest way to put up pickles is bottling, sealing while hot, and keeping in a cool, dark place. Many think that mustard (the large white or yellow) improves pickles, especially those chopped and bottled, and mangoes. Never put up pickles in any thing that has held any kind of grease, and never let them freeze. Use an oaken tub or cask for pickles in brine, keep them well under, and have more salt than will dissolve, so that there will always be plenty at the bottom of the cask. All pickles should be kept from the air as much as possible. In making sweet pickles, use best brown sugar, "Coffee C," or good maple sugar.

BEAN PICKLES.

Pick green beans when young and tender; string and place in a kettle to boil with salt to taste, until they can be pierced with a fork; drain well in a colander; put in a stone jar; sprinkle with ground black and cayenne pepper, and cover with strong cider vinegar; sugar may be added, if desired. Approved.

PICKLED BLACKBERRIES.

Take 4 pounds sugar to 7 pounds fruit, 1 pt. vinegar, 2 ounces cinnamon, 2 ounces cloves; put all together; tie spices in bags; let all scald, but not boil, just to let the juice run out; soon as berries look red, skim out into a crock; let the juice cook down until quite rich; then pour over berries. Perhaps in a week or two you will need to repeat cooking. Mrs. Dwight Cowan.

SWEET PICKLED BEETS.

Boil them in a porcelain kettle till quite soft; when cool, cut lengthwise or any desired shape; boil equal parts vinegar and sugar with ½ tablespoon ground cloves tied in a bag, to each gallon; pour boiling hot over the beets. Mrs. T. W. McNett.

SPICED CANTALOUPE.

7 pounds cantaloupe; pare and cut in sections; 4 pounds sugar, 1 pt. vinegar, ½ ounce ginger root, 1 teaspoon ground cloves, 2 teaspoons allspice, 2 teaspoons cinnamon, ½ teaspoon ground mace; put the vinegar and sugar on to boil; mix spices and divide into 4 parts; put each part into a square of muslin and tie tightly and throw into the sugar and vinegar. When this mixture is hot, add the cantaloupe and bring all to boiling point; take from fire and turn carefully into a stone jar; stand in a cool place over night. Next day drain off all the liquor and boil up again and pour over the fruit; do this 7 times. The last time boil juice until the consistency of syrup; add fruit and bring all to a boil. All fruits are fine done this way, cherries, pears, plums, quinces, watermelon rind and peaches. Mrs. McCullough, Haworth.

CABBAGE CHOWDER.

2 heads cabbage, 1 dozen good sized sweet peppers, all colors, 4 ounces mustard seed, 1 tablespoon salt, 1 cup sugar; chop cabbage and peppers together; add other ingredients and let stand 4 hours; drain; cover with vinegar; place in cans and seal. Can be used to fill mangoes. Mrs. J. T. Brennan.

CHOWDER.

1 peck green tomatoes, 8 large onions; chop all fine and mix with them 1 teacup salt and let stand over night. In the morning drain in colander and put into kettle containing 1 qt. water and 1 qt. vinegar; let boil 20 minutes; then skim out; now place chowder in kettle with 1 pound brown sugar, 1 teaspoon cayenne pepper, 1 tablespoon each of whole cloves and allspice, and 1 of ground cinnamon and 4 tablespoons mustard seed; cover with good vinegar and let boil up once. Rose E. Hammond.

CHOWDER.

½ pk. green tomatoes, same of cabbage, 4 peppers, 6 onions, 1½ ounces white mustard seeds, ½ ounce celery seed, 4 cups sugar; chop the tomatoes, cabbage, peppers and onions fine; cover with salt and let stand over night; then drain; add the sugar and seeds; cover with vinegar and cook ½ hour and can while hot.

Mrs. Richards.

CORN SALAD.

12 good sized ears tender corn, 1 cup sugar, 1 good sized head cabbage, 2 tablespoons salt, 2 small peppers, ¼ pound ground mustard, ½ gal. good vinegar; chop cabbage; add salt and let stand to drain; chop peppers; cut corn off cobs; stir mustard in a little of the vinegar; mix all ingredients together, and let come to a good boil; seal in cans or bottles. If vinegar is very sour, dilute it with a little water. Mrs. J. G. Gleave.

GREEN CORN SALAD.

15 ears green sweet corn, 1 head cabbage medium size, 3 green peppers, 1½ cups white sugar, 2 tablespoons salt, 4 ounces ground mustard, 2 qts. cider vinegar; cut corn from the cob; chop cabbage and peppers fine; heat vinegar; then add other ingredients except corn, which add after it is boiling hot, and cook over steam 30 minutes, it must not boil after corn is added; put into glass jars. This is delicious with meat and will keep all winter.

Mrs. J. P. Johnson.

CORN CHOWDER.

Chop 1 large head cabbage; put 2 tablespoons salt in it; place under a weight to drain 2 or 3 hours or over night; chop 4 large green peppers; cut the corn from 12 large ears; add 1 cup sugar, either white or brown, ½ box mustard stirred smooth in some of the vinegar, ½ gallon vinegar; mix all together; let boil up good; seal in cans. Mrs. I. G. Lacy.

PICKLED CAULIFLOWER OR RED CABBAGE.

Put in strong salt and water 4 days; take out and drain; boil vinegar, whole black pepper and celery seed to taste; pour on hot over pickles. Good for use in 6 weeks, better in 3 months.

Mrs. A. Gerould.

CUCUMBER PICKLES I.

5 qts. water, 1 pt. salt; scald and pour over cucumbers, and let stand 3 days; then pour off; make a fresh brine as before and repeat once more. On the ninth day take ½ water and ½ vinegar; to this add ½ ounce alum; scald and pour over; let stand 6 days; then pour off; prepare vinegar, spices, red or green peppers to make hot, and sugar to taste; be sure that your vinegar is the best, and they will keep in an open crock 2 years. Mrs. Fred Darling.

Prepare cucumbers as above. For the last vinegar, allow 1 qt. to 200 small pickles (if vinegar is too strong, use ¼ water). To 1 pt. pickles, allow 1 teaspoon each whole black pepper and allspice, ½ teaspoon each cloves, mustard seed, celery seed, horseradish in small pieces (latter not scalded), 1 cup brown sugar to each qt. vinegar; scald all together and pour over pickles. Mrs. J. R. Drum.

CUCUMBER PICKLES II.

Take small cucumbers; place in jar; pour over them boiling water; add enough salt to season nicely; repeat boiling this water for 4 mornings in succession, the fourth morning add a pinch of alum; the fifth morning take vinegar enough to cover pickles; put in porcelain kettle with a little sugar and spices tied in bag; let come to a boil; drain cucumbers out of salt water and place in stone jar and pour over them boiling vinegar; prepare cucumbers as above till jar is filled; these will keep all winter. Good idea to put horseradish in vinegar. Mrs. Dwight Cowan.

CUCUMBER OIL PICKLES.

Slice as for the table 24 cucumbers; peel 1 qt. small onions; salt well; stand over night; in the morning, drain thoroughly; take 3 tablespoons ground white pepper, 1 quarter pound Coleman's mustard, ½ pt. best olive oil; mix this smooth; then add slowly 3 pts. best cider vinegar cold; add cucumbers and onions; stir for a few moments; put into cans and seal. Good in 3 months.

Mrs. Salyer.

COLD STORAGE CUCUMBER VINEGAR.

1 gallon vinegar, 2 cups sugar (white), ½ cup mustard, ½ cup choped horseradish, 1 handful mixed spices, 1½ cups salt; put cucumbers in above mixture without first soaking in brine.

Mrs. Booth.

COLD STORAGE CUCUMBER PICKLES.

1 gallon vinegar, 1 cup salt, 1 cup mustard, 1 cup sugar; mix well; wash cucumbers; put in cans or crocks. Mrs. H. A. Crary.

RIPE CUCUMBER SWEET PICKLES.

Pare, seed and cut in strips ripe cucumbers; soak in vinegar 24 hours; drain; boil until clear in a syrup of equal parts vinegar and sugar, with spices to taste. Mrs. J. M. Siegfried.

CUCUMBER SALAD.

Chop 12 cucumbers and 12 white onions, 2½ red peppers; sprinkle over this a very small cup salt, and drain well; add ½ teaspoon each of white mustard and celery seed; sweeten enough vinegar to cover the whole; scald vinegar and let it cool before pouring over this mixture. It is then ready to eat. Can in glass.

Mrs. I. G. Lacy.

CUCUMBER SALAD II.

12 large cucumbers, diced (reject seeds), 12 white onions, 2½ red peppers or 6 bell peppers (chopped); sprinkle with 1 scant cup salt; let stand over night. In morning, drain; add 1 tablespoon each of white mustard seed and celery seed; boil 1 scant qt. vinegar with ¾ cup sugar; let cool and pour over mixture; makes 2 qts. Mrs. M. A. Bliss, Jamestown.

DILL PICKLES.

Make a brine strong enough to float an egg and then add ½ as much more water; wash cucumbers and wipe; then put into jar, separating each layer with a layer of grape leaves and stems (washed clean) and dill; pour the brine over and lay a cloth on top of the pickles; then a plate inverted; wash the cloth frequently.

ERIE PICKLES.

Boil ¼ pound salt and 2 qts. vinegar together and pour over 1 ounce black pepper, 1 ounce yellow mustard seed, 1 ounce allspice,

1 saltspoon cayenne. When cold, pour over cucumbers and small silver onions which have been washed and pared; put in fruit cans with a small piece of alum. If the vinegar is too strong, the pickles will wither. 700 small cucumbers in qt. jars will take about 1½ gallons vinegar after it is prepared. Mrs. Osborn.

FRENCH CHOW CHOW.

1 qt. large green cucumbers (cut in pieces), 1 qt. very small ones, 1 qt. button onions, 1 qt. green tomatoes (cut in pieces), 1 large cauliflower (cut small), 4 large green peppers (cut in coarse bits); put all in weak brine, and let stand 24 hours; scald in same brine and drain through cheese cloth; make a paste of 6 tablespoons Coleman's mustard, 1 of turmeric, 1 cup flour, 1 cup brown sugar, about 2 qts. cider vinegar; first moisten dry materials with a little vinegar; then add the remainder; put on stove, stirring continually till smooth and thick; then add all of the pickles. I used double the above amount and had over 6 qts. L. Smith.

FRENCH PICKLES.

1 peck green tomatoes (sliced), 6 large onions (sliced), 1 teacup salt sprinkled through them over night; drain thoroughly; in morning, boil in 2 qts. water and 1 qt. vinegar 15 or 20 minutes and drain; then take 4 qts. vinegar, 2 pounds brown sugar, ½ pound white mustard seeds, 2 tablespoons cloves, 2 tablespoons cinnamon, 2 of ginger, 2 of ground mustard and 1 of cayenne pepper; put all together and cook 15 minutes. This is excellent and will keep a long time. Mrs. M. I. Mead.

GERMAN SAUCE.

4 qts. green tomatoes, 4 qts. cabbage, 1 qt. onions, 1 pt. celery, measured after they are chopped, 1 pound sugar, 3 pts. vinegar, 1 gill salt, 1 large green pepper, 1 tablespoon each of allspice. cloves and white mustard seed; drain the tomatoes through a colander and boil the whole 20 minutes. Mrs. W. K. Jacobs.

INDIA PICKLES.

1 dozen green tomatoes, 1 dozen onions, 1 dozen cucumbers, 1 tablespoon salad oil, 1 tablespoon curry powder, 1 tablespoon mustard, 1 tablespoon turmeric, 1 teaspoon black pepper, 1 teaspoon cayenne, 3 pts. vinegar; boil all together and put in jar; (slice all the pickles and let stand in salt over night); get medium sized cucumbers and onions; pare cucumbers. Mrs. Will Keegan.

MANGOES.

Take large green peppers; cut open the tops and take out the seeds; soak peppers in water 24 hours; (and change the water in that time if necessary); break up a head of cauliflower, green beans, small cucumbers, radish seeds, small green tomatoes, and little onions; let them stand in strong brine for ½ hour; then drain and

stuff the peppers almost full; then slice cabbage fine and fill the top; fasten the top down with a cucumber or bean or sew with thread; pack them in a stone jar, and pour over them cold vinegar; add mixed spices and horseradish root.

Mrs. E. E. Allen.

SWEET MANGO PICKLES.

Melons not quite half ripe; pare them and take out seeds; soak in brine 3 days; make the brine of 1 teacup salt to a pail of water; piece of alum size of walnut; wash in cold water before filling. Use for filling. Cauliflower, cucumbers, small onions, nasturtiums, beans, pears, celery, raisins, small tomatoes and peppers; spice with cinnamon buds, black and white mustard seeds, black pepper corns, ginger root and cloves, 1 gallon vinegar, 3 pounds sugar; boil and put on cold; scald cauliflower in salt water to make tender.

F. S. Wood.

PICKLED PEACH MANGOES.

Take large free-stone peaches (ripe enough to allow the pit to come out easily); put in brine for 2 days; mix to your taste, chopped garlic, race ginger (soaked in water over night and then sliced thin), grated horseradish, white and black mustard seed, and celery seed. After taking out of the brine, cut open and remove the pits; fill with this mixture, and tie up; pour over cold vinegar, and let it remain a few weeks; then pour over the mangoes spiced vinegar (well sweetened, containing a bag of turmeric). M. I. Mead.

MIXED PICKLES.

Take a peck each of small cucumbers, cauliflower and small onions; mix and place in layers in jar, sprinkling ½ pt. salt between layers; cover with boiling water and let stand over night. In the morning, drain in colander and wipe dry; add to 3 qts. cider vinegar, ½ pound mustard, 1 tablespoon turmeric, 2 tablespoons ginger, 2½ tablespoons curry powder and 1 teaspoon cayenne; mix all the seasoning in a little cold vinegar until smooth, and then stir into the vinegar and continue stirring until it heats to a boiling point; pour over the pickles and set away; stir 2 or 3 times for a day or two and then put them into quart jars. Mrs. T. W. McNett.

MUSTARD PICKLES I.

1 qt. small pickles, 1 qt. small onions, 1 qt. sliced tomatoes, 1 qt. musk and watermelon, 2 green peppers chopped fine, 2 heads cauliflower (cut in pieces); cover with salt water over night; in morning, scald in vinegar till tender.

Paste—2 qts. best cider vinegar, 4 ounces mustard, 4 ounces flour, 1 tablespoon cinnamon, 1 teaspoon cayenne pepper, 1 tablespoon turmeris; boil till it becomes a smooth paste; then mix all together; pickle and paste. Mrs. Will Keegan.

MUSTARD PICKLES II.

1 qt. small cucumbers, 1 large cucumber sliced, 1 qt. small onions, 2 pounds cauliflower broken up, 6 small green peppers seeded and sliced; cover with scalding brine and let stand over night; drain; mix 6 tablespoons mustard, 1 tablespoon turmeric, 1 tablespoon celery seed, 2½ cups sugar and 1 cup flour with a little cold vinegar and add to 3 qts. vinegar; let boil 2 minutes; add the pickles and let boil 5 to 8 minutes. Mrs. Hammond, Buffalo.

MUSTARD PICKLE III.

2 qts. small cucumbers, 3 heads cauliflower, cut in small pieces; boil in salt water until tender; 2 qts. small onions, left whole; boil until tender; 2 large red peppers, 2 large green peppers, cut fine, 1 qt. cider vinegar, ½ pt. French mustard, 1 tablespoon dry mustard, 1 cup brown sugar, ½ cup flour, ½ ounce turmeric; mix mustard, flour and turmeric; smooth in a little vinegar; put sugar and vinegar in a kettle; when hot, stir in mixed mustard; then other ingredients; boil 10 minutes; seal hot. Mrs. Africa.

PEPPER HASH.

1 dozen sweet red peppers, ½ dozen hot green peppers, 6 onions, 1 pt. vinegar, ½ pt. water, 1 pt. brown sugar, 2 tablespoons salt, 2 tablespoons white mustard seed; remove seeds from peppers and with onions put through chopper; cook altogether 1 hour; then add 2 tablespoons grated horseradish; cook 10 minutes longer; can and seal; makes 3½ pts. Mrs. J. E. Wheeler.

PEPPER HASH II.

1 dozen green and 1 dozen red sweet peppers, 3 small hot red peppers, 15 medium-sized onions, 2 cups sugar, 1 qt. vinegar, 2 teaspoons cinnamon, 3 teaspoons salt; put peppers and onions through meat chopper; place in jar; cover with boiling water; let stand 15 minutes; drain; scald and drain again; add seasonings; boil 15 minutes and can; makes 5 pts. Mrs. W. J. Richards.

PEPPER HASH III.

2 dozen sweet red peppers, 6 onions, 1 pt. vinegar, ½ pt. water, 1 pound brown sugar, 2 tablespoons mustard seed, 1 tablespoon salt; boil 1 hour; add 4 tablespoons horseradish; cook 10 minutes.

Alice C.

PICKLED ONIONS.

Make a brine by boiling 1 pound salt in 3 qts. water; use the small silver skinned onions; rub off the skins and throw into the brine; let them remain in the brine 24 hours; then wipe dry and put into wide-mouthed bottles. To 1 qt. white vinegar allow 1 teaspoon pepper corns, 1 teaspoon mustard seed, and ½ teaspoon coriander

seeds; boil this 5 minutes; when cold, pour over onions and cork tightly. Will be ready for use in 2 weeks.

Mrs. T. W. McNett.

PICCALILLI.

Take green tomatoes chopped very fine; sprinkle well with salt; let stand 24 hours; drain off and put in a stone jar; take about ½ the quantity of cucumbers and the same of cabbage; after they are chopped, put separately in jars and cover with cold vinegar; take about ¼ as much white onions as cucumbers and chop them; salt and pour boiling water on them; let stand a few hours; drain off and cover with vinegar as above; let all remain in a cold place 24 hours; then press very dry and mix together; add some yellow and black mustard seed, celery seed and a bountiful supply of grated horseradish with a few green peppers chopped fine; take the best vinegar and about 2 pounds brown sugar to the gallon; boil it in part of the vinegar; skim well and pour over the whole; add as much cold vinegar as is required.

PICCALILLI.

1 large white cabbage, 50 small cucumbers, 5 qts. small string beans, 8 small carrots, 1 dozen sticks celery, 5 red peppers, 2 heads cauliflower; chop fine; soak over night in salt water; wash well; drain through a colander, and pour over them hot vinegar spiced with mace, cinnamon, and allspice; turn off vinegar and scald several days and seal. F. G. M.

SPICED PICKLES.

Let 200 small cucumbers stand in salt water 3 days; boil 15 minutes, ½ gallon vinegar, 1 ounce white mustard seed, 1 ounce black mustard seed, 1 ounce juniper berries, 1 ounce celery seed, 1 handful small green peppers, 2 pounds sugar, a few small onions and a piece of alum ½ size of nutmeg; pour over the cucumbers while hot and let stand a day; repeat 3 or 4 times, and the last time mix ¼ pound of prepared mustard with the vinegar; pour over the cucumbers and seal in bottles. Mrs. W. J. Richards.

SPICED OR PICKLED PEACHES.

Rub off with a cloth or pare them (this is just a matter of choice), and prick each with a fork; heat in just enough water to cover them until they almost boil; take out and add to the water, sugar in the following proportions.: To 7 pounds fruit take 3 pounds sugar; boil 15 minutes; skim and add 3 pts. vinegar, 1 tablespoon each of allspice, mace and cinnamon, 1 teaspoon celery seeds, 1 teaspoon cloves; put the spices in thin muslin bags; boil all together 10 minutes; then add the fruit and cook until they can be pierced with a straw; take out the fruit with a skimmer and put

into jars or cans; boil the syrup down until thick; pack the peaches in glass jars and pour syrup over them scalding hot. You may pickle pears in the same way with or without peeling.

PICKLED PEPPERS.

Take large green ones; make a small incision at side; take out all seeds, being careful not to mangle the pepper; soak in salt water 1 or 2 days, changing water twice; stuff with chopped cabbage or tomatoes seasoned with spices as for mangoes (omitting the cayenne pepper), or a mixture of nasturtiums, chopped onions, red cabbage, grapes and cucumbers, seasoned with mustard seed and a little mace; sew up incision; place in jar and cover with cold spiced vinegar.

Mrs. C. H. Smith.

PICKLED RAISINS.

Leave 2 pounds raisins on stem; add 1 pt. vinegar and ½ pound sugar; simmer over a slow fire ½ hour. Mrs. H. C. H.

SPANISH SAUCE.

1 peck green tomatoes, 1 dozen large onions, 1 dozen sweet peppers, 2 bunches celery, 4 qts. ripe tomatoes, 2 tablespoons cinnamon, 2 tablespoons cloves, 2 tablespoons mace, 1 teaspoon cayenne, 1 teaspoon allspice, 2 pounds sugar, 1 gallon vinegar, salt to taste; peel and chop first three; let stand in salt water over night. In the morning drain in a muslin bag; scald ripe tomatoes; peel and chop fine; drain in colander; chop celery; add rest of recipe and cook 1 hour. Mrs. George Colvin.

SLICED PICKLE.

2 gallons sliced green tomatoes, 1 gallon sliced cabbage, 1 dozen sliced onions, ½ ounce celery seed, ½ ounce whole allspice, ½ ounce whole cloves, ½ ounce whole black pepper, ¼ ounce turmeric, 1 pound sugar, 2 qts. vinegar; boil together 20 minutes.

Mrs. J. A. Hawke.

SWEET PICKLES.

Take 8 pounds green tomatoes and chop fine; add 1 qt. vinegar, 2 cups sugar, a teaspoon each of mace, cinnamon and cloves, and boil about 15 minutes; let cool and put into jars. E. P. M.

PICKLED TURNIPS.

Cold boiled turnips make very good pickles; scald vinegar sufficient to cover them; add spices; sweeten to taste; let them cool before using them. C. H. W.

PICKLE FOR TOMATOES.

3 pts. vinegar, 2 pounds brown sugar, ¼ pound mustard seed, 2 tablespoons ground cinnamon, 2 tablespoons ground cloves, 1 tablespoon allspice, 1 tablespoon yellow mustard, 1 teaspoon red pepper, a little salt; boil tomatoes in the above a few minutes.

M. L. Johnson.

SWEET TOMATO PICKLES.

½ peck green tomatoes sliced ½ inch thick; boil in water and vinegar with a little salt until easily pierced with a fork; drain through a sieve; scald together 1 qt. vinegar, 3 pounds sugar, 3 tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon allspice; put spices into a bag and boil in the vinegar; place in a jar a layer of the sliced tomatoes; then a thin layer of sliced onions and alternate until all are placed; then pour over the spiced vinegar boiling hot, throwing in 2 tablespoons whole mustard seed; cover lightly.

Mrs. Dwight Cowan.

RIPE TOMATOES PICKLES I.

Pare and weigh ripe tomatoes and put into jars and just cover with vinegar; after standing 3 days, pour off the vinegar and add 5 pounds coffee sugar to every 7 of fruit; spice to taste and pour over tomatoes and cook slowly all day on the back of the stove; use cinnamon, mace and a little cloves, or not any, as preferred.

Jennie Halliday.

RIPE TOMATO PICKLES II.

Pare ripe, sound tomatoes, (do not scald); put in a pan; scald spices (tied in a bag) in vinegar and pour while hot over them. This recipe is best for persons who prefer raw tomatoes.

Jennie Halliday.

RIPE TOMATO PICKLES III.

½ peck small tomatoes, ½ dozen good sized onions sliced, 3 ounces mustard seed, black and yellow mixed, 5 cents worth horseradish (cut in chips), 1 ounce each of whole cloves and allspice, several small red peppers (cut up); put in fruit jars in layers; boil the vinegar, (1 cup of salt to a gallon of vinegar); let it stand until cool before pouring over the tomatoes. Do not have the vinegar too strong.

Mrs. Leche.

TOMATO RELISH (UNCOOKED).

1 peck ripe tomatoes (peeled and chopped), 3 large onions, 3 red sweet peppers, 1 bunch (3 stalks) celery (chopped); sprinkle over ½ cup salt and let stand over night. In morning, drain for 2 hours; mix cold 1 pt. vinegar, 1 pound brown sugar, 1 ounce white mustard seed, ½ ounce ground cinnamon; mix all together and seal in glass cans.

Mrs. J. A. Hawke.

PICKLED WATERMELON.

1 pound sugar to 1 pound rind, 2 cups vinegar to every pound of sugar. For a gallon of pickles, take ½ ounce white ginger, 1 tablespoon turmeric, mace, cloves and cinnamon to taste. The thicker the rind used the better. Prepare the same by removing the

thin hard outside rind; also the soft substance inside; cut in narrow strips and place in brine strong enough to float an egg, for 10 days; then take out and put in preserving kettle with enough cold water to cover; let come to a boil slowly and boil 5 minutes; skim into ice water and let stand 24 hours; next let come to a boil slowly and boil again 5 minutes, this time in alum water. Be sure to see that they boil slowly, as rapid boiling softens them; plunge into ice water once more and let stand 5 hours; for the third time let boil 5 minutes and set away in the same water till morning. Next day simmer the rinds in enough sweetened water to cover them, for 10 minutes; take out of water and spread on dishes to cool; meanwhile, prepare the last syrup, allowing a pound of sugar to a pound of rind, and ½ ounce sliced white ginger to a gallon of pickles and a cup of water to every quart of sugar. Place on stove and when sugar is dissolved add the rinds and simmer till clear; take out once more and add to the syrup 2 cups vinegar to a pound sugar already in, 1 tablespoon turmeric to a gallon of pickles, mace, cloves, and cinnamon to taste; let come to a boil and return the rind to simmer 15 mintues; put up in fruit jars when boiling hot. These pickles are delicious.

Mrs. M. I. Mead and Mrs. L. S. Clough.

WATERMELON PICKLES.
(Short Process).

8 pounds melon rind, 1 qt. cider vinegar, 6 pounds sugar, 1 teaspoon ground mace, 1 teaspoon allspice, 1 teaspoon ginger, 1 teaspoon cloves, 1 large teaspoon cinnamon; tie spices in a bag and boil in vinegar and sugar. While boiling, pour over the melon rind which has been prepared as follows.: Peel rind and cut in inch lengths; put over fire in cold water and cook slowly until tender; plunge in cold water for few hours; drain; put in crock and cover with the boiling syrup. For 3 days, drain the rind; let the syrup come to a boil and pour back on rind. The third day heat syrup and rind to the boiling point and place in glass jars and seal.

Cora D. Danforth, Kane, Pa.

Catsup, Chili Sauce, Etc.

Mrs. Sara O. Mitchell

TOMATO CATSUP.

½ bushel ripe tomatoes, ½ cup salt, ¼ pound whole black pepper, 1 ounce whole cloves, ¼ pound whole allspice, 6 large onions (cut up), 2 pounds brown sugar, a handful of peach leaves; boil these 3 hours; rub through a sieve; then add ¼ pound ground mustard (wet in a little vinegar) and 1 qt. vinegar; boil 10 or 15 minutes; bottle and seal. Mrs. G. C. James.

I follow the above recipe, except that I use ½ cup mixed spices instead of those called for. Mrs. W. B. Hammond.

TOMATO CATSUP.

1 basket (½ bushel) ripe tomatoes; slice and cook until soft; then run through a sieve; place again on stove and when partly boiled down add 1 pt. vinegar; when thick enough, add 1 cup brown sugar, 3 tablespoons salt, 1 teaspoon each of cinnamon, cloves and black pepper, ½ teaspoon red pepper, and 1 teaspoon mustard mixed with a little vinegar; boil 2 or 3 minutes and bottle.

Mrs. James Roy.

TOMATO CATSUP.

½ bushel ripe tomatoes, 4 onions, 2 small red peppers; boil together until soft enough to put through a sieve; strain; add 12 tablespoons sugar, 4 tablespoons salt, 1 tablespoon mustard, 2 heaped tablespoons cinnamon, and 1 of cloves tied up together in a piece of thin cloth; cook all together until thick enough; then add 2 cups good cider vinegar; cook 5 minutes; seal while hot.

Mrs. J. Gleave.

CATSUP.

½ bushel ripe tomatoes; cook well and rub through a sieve; 5 small onions (cut up, tied in cheesecloth bag); 1 tablespoon each ground cinnamon, cloves and allspice (tie in cloth bag); boil these together until it begins to thicken; then add 2 tablespoons salt, 1 dessert spoon black pepper, ½ teaspoon cayenne pepper, 1 pt. cider vinegar, 1 pt. brown sugar; boil until it thickens; again, just before taking from the fire, add 2 tablespoons celery seed; seal while hot.

Mrs. Africa.

COLD CATSUP.

Chop fine 1 peck ripe tomatoes; drain; then run through a sieve; 2 roots horseradish grated, 1-10 cent bunch celery chopped fine, 1 cup chopped onions, 1 cup brown sugar, ½ cup salt, 1 cup

white mustard seed, 1 teaspoon black pepper, 1 teaspoon cloves, 1 teaspoon cinnamon, 2 red peppers, 1 qt. vinegar; mix all together; seal without cooking. Mrs. J. P. Johnson.

COLD CATSUP.

½ peck ripe tomatoes, ⅔ cup grated horseradish, 1 cup black and white mustard seeds mixed, 1 cup sugar, ½ cup salt, 2 tablespoons black pepper, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon mace, 2 red pepper pods chopped, 1 onion chopped, 1 ounce celery seed, 1 qt. good vinegar; chop tomatoes fine and drain; then mix and bottle. Mrs. I. G. Lacy.

CHILI SAUCE.

30 large tomatoes, 10 small onions, 1 green or red pepper, 3 tablespoons sugar, 3 tablespoons salt, 1 pt. vinegar; peel and slice tomatoes and cook till done; then add chopped onions, sugar, salt and pepper, and 1 teaspoon black pepper, and lastly vinegar; cook down quite thick and seal hot. Mrs. Dwight Cowan.

CHILI SAUCE.

½ bushel ripe tomatoes peeled, 6 large onions chopped, 4 red peppers chopped, ½ pt. fine salt, 4 teaspoons brown sugar; strain the tomatoes through a colander and add 1½ qts. vinegar and boil all together 4 or 5 hours until thick; bottle while hot.

Mrs. I. G. Lacy.

CHILI SAUCE.

30 large ripe tomatoes, 7 onions, 3 green peppers, 14 tablespoons sugar, 2½ tablespoons salt, 2½ cups vinegar; peel and slice tomatoes; cook until done; add chopped onions and peppers, sugar, salt and vinegar; cook until thick; seal while hot.

Mrs. J. W. Crawford.

CHILI SAUCE.

6 large ripe tomatoes (peeled and sliced), 1 large onion, 2 small peppers (chopped fine), 2 cups vinegar, 1 tablespoon each brown sugar and salt; put all together; stew gently until thick enough; seal. Mrs. James Roy.

BRIGHT RED CHILI SAUCE.

18 ripe tomatoes, 6 large onions, 4 red peppers, 5 cups vinegar, 3 tablespoons salt, 10 tablespoons sugar, no spices; chop onions and peppers fine; oil tomatoes; put through a colander; mix all together; boil 1 hour. Aresta Beatty.

GRAPE CATSUP.

4 pounds grapes (boiled in 1 qt. vinegar); rub through a sieve; add 2 pounds brown sugar, 1 tablespoon each of cloves, allspice, cinnamon and pepper, ½ tablespoon salt; boil until thick.

Aresta Beatty.

CUCUMBER CATSUP.

3 dozen large cucumbers (peeled and grated), ½ dozen onions chopped fine; add ½ cup salt; put in colander and drain over night; then cover with vinegar; add ½ ounce white mustard, white pepper to taste; seal cold, for meats and sandwiches.

Mrs. E. N. Smith.

CURRANT CATSUP.

5 pounds currants, 3 pounds sugar, 1 pt. vinegar, a little salt, 1 teaspoon pepper, 3 dessertspoons cinnamon, 1 dessertspoon cloves, 1 dessertspoon allspice; mash and boil 1 hour.

Mrs. J. O. Parmlee.

TOMATO MUSTARD.

1 peck ripe tomatoes, 4 onions, 2 red peppers, 1 tablespoon whole cloves, 1 tablespoon whole black pepper, 1 tablespoon ginger, 2 tablespoons salt; boil 2 hours; strain; then add 1 small cup brown sugar, ½ cup mustard (stirred into 1 pt. cider vinegar); boil 2 hours and bottle.

Mrs. Kopf.

DUTCH MUSTARD.

1 tablespoon dry mustard, 1 tablespoon sugar, 1 tablespoon cornstarch, 1 teaspoon salt, yolk 1 egg, ½ cup vinegar, ½ cup milk; mix mustard, corn starch, sugar and salt together; wet gradually with egg and milk; put in double boiler; when heated, add vinegar; cook until thick and smooth, stirring constantly.

Mrs. W. J. Richards.

MADE MUSTARD.

1 tablespoon mustard, 1 tablespoon sugar, 1 teaspoon salt, ¾ cup vinegar, 1 egg; let come to a boil, stirring constantly.

Mrs. Dwight Cowan.

CONFECTIONERY

Miss Frances Allen

BUTTER SCOTCH I.

1 cup brown sugar, ½ cup water, 1 dessert spoon vinegar, piece of butter size of a walnut; boil about 20 minutes; flavor if desired.

Mrs. E. E. Allen.

BUTTER SCOTCH II.

1 cup molasses golden syrup is best), ½ cup sugar, butter size of hickorynut, 2 tablespoons vinegar put in when nearly done; add nuts to suit, ⅓ cup or more.

CARAMEL CANDY.

3 cups sugar, ¾ cup milk, 1 cup chopped walnuts, 1 tablespoon butter, caramelize 1 cup sugar, by melting over slow fire without water; then add milk; let all the sugar dissolve, and add the other 2 cups sugar, and butter; cook until it hardens in water; remove from the fire, and add nuts; pour on buttered pan and mark in squares.

CARAMELS (CHOCOLATE) I.

2 cups granulated sugar, 2 tablespoons vinegar, 2 tablespoons butter, enough water to moisten the sugar; when nearly done, which can be told by testing in cold water: add 1 cup grated chocolate and 1 teaspoon Royce's vanilla: put into buttered pans; when half cold, mark off with back of knife into squares.

Mrs. W. J. Richards.

CARAMELS (CHOCOLATE) II.

2½ tablespoons butter, 1 cup molasses, 2 cups brown sugar, ½ cup milk, 3 squares chocolate, 1 teaspoon Royce's vanilla; put ingredients into kettle and boil until when tried in cold water, a firm ball may be formed in the fingers; add Royce's vanilla just after taking from fire; turn into a buttered pan; cool and mark in small squares.

Mildred J. Allen.

CARAMELS (CHOCOLATE) III.

1 cup of molasses, 1 cup sugar, ¼ cup butter, 1 cup grated chocolate; boil until mixture drops hard in water.

Marie Schermerhorn.

CARAMELS (COCOANUT).

1 pt. milk, butter size of an egg, 1 fresh cocoanut (grated fine), or an equal quantity of the dessicated cocoanut, 3 pounds granulated sugar, 2 teaspoons lemon juice (strained): boil slowly until stiff; then beat to a cream: pour into shallow pans: when partly cool, mark off in squares.

Hattie Sherman.

CARAMELS (MAPLE).

1 pound maple sugar, 1 cup rich cream. (In the absence of cream 1 cup milk in which has been melted 1 tablespoon butter may be used); cook until it will stiffen, if tried on a cold plate; pour in sheets and bar off or in odd shaped patty pans. Mrs. Myers.

COCOANUT BAR I.

4 cups sugar, 1 cup water, ½ teaspoon cream of tartar, ¼ pound cocoanut; cook sugar and water and cream tartar until it makes a soft ball when dropped in cold water; remove from fire; beat until it thickens; then add cocoanut; turn into buttered pans; cool and cut into bars. Ernestine Cowan, Mrs. J. W. Crawford.

COCOANUT BAR II.

4 cups granulated sugar, ¾ cup milk; boil 3 minutes; stir until it begins to thicken and add 1 grated cocoanut, or an equal quantity of the dessicated cocoanut; spread on buttered pans, and cut into bars.

CRACKER JACK.

1 qt. unshelled peanuts, 3 qts. popcorn, 2 cups molasses, 1 cup granulated sugar; boil sugar and molasses until it threads; add a pinch of soda before removing from stove; mix popcorn and peanuts; pour the candy over it.

ORANGE PEEL (CANDIED).

Cut skins in strips; put on in cold water. When it boils up, turn off; cover with hot water and turn off twice, (three waters in all); put them in a thick white syrup; let them lie in that over night; in the morning, take strips out and lay on plates to drain. Just before dry, sprinkle with granulated sugar.

Mrs. C. H. Smith.

CREAM CANDY (GENUINE).

2 cups sweet cream, 2 cups light brown sugar, small piece of butter, pinch of salt; place together in a sauce pan and boil gently without stirring about 20 minutes; pour out; cool and mark off into squares. The consistency of the candy, when cold, should be that of wax, not in the least brittle or sticky.

Mrs. M. W. Jamieson.

CANDIED PINEAPPLE.

Peel and cut the pineapple in rather thin slices; remove the core and cut slices in half, giving them a crescent shape; allow a cup of water to each pound of pineapple and cook slowly until tender and clear; remove the fruit and add to the water a pound of sugar for each pound of fruit; boil the syrup down ⅓; then put in the fruit and cook until it is transparent; again carefully remove

the slices; spread on a platter and set in the sun: cook the syrup down to a candy stage and pour over the fruit slices; let dry and pack away in glass jars with with dry sugar or brandied papers between each layer. This method insures a tender and delicious conserve equally suitable for the candy box, or fruit cakes and salads.

Good Housekeeping.

GRAPE FRUIT PEEL (CANDIED).

Cut peel into strips; soak 48 hours in salt water, using 1 tablespoon salt to 1 qt. water; drain off salt water; put in granite kettle with clear, cold water and boil 6 to 8 hours, changing water 4 times during the boiling. When tender, drain; take equal weight of sugar and fruit and to each pound of peel, 1 cup cold water; boil down until syrup is absorbed by the fruit peel; take out carefully; drain; lay on platter over night; then roll in sifted powdered sugar.

Mrs. Sara Mitchell.

FUDGE I.

2 cups granulated sugar, 1 cup cream or milk, 1 tablespoon butter, 1 teaspoon Royce's vanilla, 2 squares chocolate, 1 cup nuts, if desired; boil ingredients until mixture forms soft ball in cold water; then pour on marble slab and stir with a wooden spoon; then take up with flat knife and cut in pieces.

Frances Allen.

FUDGE II.

2 cups sugar, ½ cup milk, 1 square chocolate, butter the size of a walnut; cook until it will form a soft ball in water, stirring all the time; pour into buttered pans, and when cool, cut in squares.

Aresta Beatty.

FUDGE III.

2 cups granulated sugar, 1 cup milk or ½ cream and milk, ¼ cake chocolate, butter size of a walnut; mix the ingredients and boil, stirring constantly until it forms a soft ball when tried in cold water. Before removing from fire add ½ teaspoon Royce's vanilla; when done beat rapidly until creamy; add chopped nuts or cocoanut, if desired; pour on buttered plates and cut into squares.

Mrs. Gilbert Davis.

FUDGE IV.

3 cups light brown sugar, ¾ cup cream or milk, butter the size of an egg, 1 tablespoon grated chocolate, 1 cup nuts (chopped fine), ½ cocoanut (chopped fine), ½ teaspoon Royce's vanilla; put sugar, milk, butter and chocolate in pan and boil about 10 minutes, or until it strings, stirring all the time; take from stove; add nuts and cocoanut; stir until thick; then pour onto buttered platter.

Mrs. Davis, Tionesta, Pa.

FUDGE V.

Melt 1 tablespoon butter; add ½ cup milk and 1½ cups sugar; stir until sugar is dissolved; then add 5 tablespoons prepared cocoa or 2 squares chocolate; heat to boiling point and boil 12 minutes, stirring occasionally to prevent burning; remove from fire; add ½ teaspoon Royce's vanilla, and beat until creamy; pour into buttered pan; cool and cut into squares. Mary White.

FIG BISQUE.

1 cup light brown sugar, 1 cup granulated sugar, white 1 egg, ½ cup water, 1 cup chopped figs; boil sugar and water until it makes soft ball in water; then stir this syrup into beaten white of egg and beat until nearly thick; stir in figs quickly and dip out with teaspoon on waxed paper. Lillian Brockway.

GLACE NUTS.

2 cups sugar, 1 cup boiling water, ⅛ teaspoon cream of tartar; boil ingredients together until syrup begins to discolor (310 degrees Fahrenheit); remove from fire and place sauce-pan in cold water to instantly stop boiling; remove from cold into hot water while dipping; take nuts and dip separately; place on oiled papers.

Frances Allen.

HOPS.

2 cups white sugar, 1 cup cream or milk, 2 squares chocolate; boil until it forms soft ball when tried in cold water; place in pan of cold water and let stand till cold; then stir till creamy and pour into buttered pan. M. S. Wood.

ITALIAN CREAM FUDGE.

2 cups light brown sugar, 1 cup granulated sugar, 1 cup milk, 1 kitchen spoon butter; cook until it forms soft ball in water; then remove from fire and beat until it becomes creamy; add ½ cup nuts.

LEMON CANDY CLEAR).

Dissolve 1½ pounds of loaf sugar in ½ pt. water add the white of 1 egg; when it is boiled sufficiently to snap in cold water, add 1 teacup strained lemon juice; boil quickly again until it snaps in cold water; pour on buttered plates and cut in squares.

Mrs. Myers.

MAPLE SUGAR CANDY.

1 pound soft maple sugar, ¾ cup thin cream, ¼ cup boiling water, ⅔ cup walnuts or pecan meats; break sugar in pieces; put into sauce pan with cream and water; bring to boiling point; boil until soft ball is formed when tried in cold water; remove from fire; beat until creamy; add nuts; pour into buttered tins.

MISSISSIPPI PECAN CANDY.

2 cups pulverized sugar, ½ cup cream, butter size of walnut, 1 tablespoon cocoa, small teaspoon Royce's vanilla, 1 cup pecan meats; mix sugar, cream, butter and cocoa in kettle; put over quick fire, stirring constantly. When it has boiled 2 or 3 minutes, try it in water; when soft ball forms, remove from fire; flavor with Royce's vanilla; beat until creamy; stir in nuts and pour on buttered tins.

DIRECTIONS FOR PULLING CANDY.

Candy to be pulled must be cooked until it is brittle when cool, therefore, the pulling must begin with the first hardening of the edges of the candy in the buttered pans; work steadily, adding a little at a time as it cools sufficiently until it is all taken up. If the warmth of the hands is not sufficient, work over a stove, as keeping the candy warm facilitates the process. Faithful work for ½ hour, (never less time) makes the candy light, smooth, brittle, yet with that melting quality so desirable. Mrs. Jane Orr.

MOLASSES CANDY.

1 cup best N. O. molasses, 1 cup white sugar, 1 tablespoon vinegar, 2 tablespoons butter, ¼ cup hot water. Elizabeth Clough.

PENOCHE.

2 cups light brown sugar, 1 cup milk, piece of butter, size of an egg, 1 teaspoon Royce's vanilla, 1 cup walnut meats; put ingredients into kettle; boil until when tried in cold water a very firm ball is formed; stir until creamy; add nuts and pour into buttered pan. When cool, cut in squares. Frances Allen.

PEANUT CANDY I.

2 cups sugar, 1½ cups water, ½ cup molasses, 1 teaspoon butter; boil until it will harden when dropped in cold water; add 2 cups peanut meats; spread; cool; cut in squares.

Mrs. J. W. Kitchen.

PEANUT CANDY II.

To 1 large cup New Orleans molasses, add ½ cup brown sugar and a lump of butter; boil until it will harden in cold water; shell and chop, not very fine, 1 qt. freshly roasted peanuts. When the candy is done, stir in the nuts and mix thoroughly; pour into buttered plates; cut in squares. Mrs. James Hand.

PEANUT CANDY III.

3 cups brown sugar, ½ cup water; boil until it strings from the spoon; add butter and nuts to taste. Hattie Sherman.

POPCORN BALLS.

2 cups molasses, 1 cup brown sugar, 1 tablespoon vinegar, piece of butter size of small egg; cook this mixture in large kettle; pop the corn (enough to make 4 qts. when popped); salt it and sift it

throught the fingers, taking care to remove all hard kernels and loose salt; then stir into the kettle all the corn the candy will take up; heap on buttered plates and cut into blocks or mould into balls.

PRALINES.

1⅞ cups powdered sugar, 1 cup maple syrup, ½ cup cream, 2 cups hickory nuts or pecans; boil first 3 ingredients until, when tried in water, a soft ball is formed; remove from fire and beat until creamy; add nuts and drop from tip of spoon in small piles on buttered paper.

PUFFED RICE.

Boil together 1 cup granulated sugar, ½ cup water, 1 teaspoon vinegar for 5 minutes; then add 2 tablespoons molasses, butter size of a walnut, ½ teaspoon salt; boil until a few drops in cold water becomes hard and brittle; take from fire; stir in ½ package Quaker puffed rice previously warmed and spread on dish to cool.

PEANUT BAR.

Melt 2 cups granulated sugar and pour over 1 cup nut meats. This makes a delicious brittle candy. Frances M. Allen.

SEA FOAM.

1 cup light brown sugar, 1 cup granulated sugar, 1 cup water, white 1 egg, Royce's vanilla, ½ cup walnut meats; cook sugar and water until the syrup forms a waxy ball in cold water; remove from fire and let stand while beating white of egg with whisk. When light, pour syrup in slowly, beating until stiff enough to hold its shape; then add nuts and put quickly on buttered platter; using 2 spoons. Hilda W. Jacobs.

SALTED ALMONDS (See Entrees).

STUFFED DATES.

Remove seeds; fill cavity with nuts or fondant or a combination of both and then roll in granulated sugar.

STUFFED FIGS OR PRUNES.

Steam until tender or about 20 minutes; stuff with marshmallows and roll in pulverized sugar. Mrs. W. J. Richards.

TEXAS CHIPS.

1 large kitchen spoon each of melted butter and sugar, 2 of water and 3 of molasses; boil until brittle if dropped in water; pour into buttered plates and as it cools, pull from the edges, out from dish as thin as possible and snap off. This will make a large quantity. Marie Schermerhorn.

VANILLA TAFFY.

1 pound sugar, 1 teaspoon Royce's vanilla, 1 ounce gum arabic, 1 cup cream; boil sugar and cream together; when half done, add

the dissolved gum arabic; when done, add the vanilla. (This filled with nuts is very nice). Cool and pull.

Marie Schermerhorn.

VINEGAR TAFFY.

1½ pounds light brown sugar, ⅓ cup butter. ¾ cup vinegar, (if very strong dilute with water); boil very slowly until it makes soft ball in water; pour into buttered platter and pull when cool enough to handle. Lillian Brockway.

WHITE TAFFY.

3 cups sugar, 1 cup water, 1tablespoon vinegar; boil very slowly without stirring; try in cold water and when hard, pour into greased dripping pan; cool and pull. Mrs. C. H. Smith.

OLD-FASHIONED WHITE CANDY.

1 cup cold water, 2 cups granulated sugar, 1 level teaspoon cream of tartar; flavor to taste; when brittle in cold water, it is done; pull at least ½ hour. Mrs. Jane Orr.

FRENCH CREAM OR UNCOOKED CANDIES

FRENCH CREAM I.

To the white of 1 egg, beaten to a stiff froth, add 1 tablespoon cold water, ¼ teaspoon Royce's vanilla; sift carefully XXX confectioner's sugar; stir into mixture gradually, keeping the mixture smooth, until so stiff you can no longer use the spoon; turn out upon kneading board, dusted with sugar and knead, adding sugar all the time, until you have a paste smooth, firm and perfectly manageable. Shape as desired. Mrs. H. E. Brown.

FRENCH CREAM II.

White 1 egg (unbeaten), 1 tablespoon sweet milk, confectioner's sugar to stiffen; knead like bread; make in any shape desired.

Mrs. Hiram G. Eddy.

FRENCH CREAM III.

To the white 1 egg, add 1 tablespoon water; beat well; stir in confectioner's sugar until able to knead; dust kneading board with sugar and proceed as directed in No. 1. Mrs. C. P. Northrup.

ALMOND CREAMS.

Shell and blanch the almonds and roll each nut in a layer of the French cream candy.

CHOCOLATE CANDY.

Use French Cream mixture flavored with grated confectioner's chocolate; shape in cubes or bars.

CHOCOLATE CREAMS.

Use French Cream mixture; roll in pear shapes; let them stand on a marble slab or on waxed paper about 12 hours; then melt confectioner's chocolate over steam or boiling water. With a fork roll the creams in the melted chocolate and place on waxed paper to harden.

CHOCOLATE PEPPERMINTS.

Use French Cream mixture flavored with Royce's essence of peppermint (or wintergreen); mould into disks and cover with chocolate as directed above.

CREAM CHERRIES.

Make a small round ball of French Cream; cut a strip of citron the size of a cherry stem; put the ball of cream on one end; take a cherry glace (see Glaced Fruits, next page) and cutting it in two, put ½ each side of the stem of the cream ball.

COCOANUT CREAM.

Use French cream mixture; add freshly grated cocoanut and also melted chocolate, if desired; then mould into cubes. This is also very nice when the cubes are placed on buttered tins leaving quite a space between them, and set in the oven for a few minutes.

DATE CREAMS.

Select perfect dates; with a sharp knife remove the seeds; shape the French cream into oblong pieces; fill the cavity with it.

ENGLISH WALNUT CREAMS.

Use a French cream mixture; have ready the unbroken half meats of English walnuts; roll candy in balls and stick a nut on both sides press slightly together.

HICKORYNUT CREAM.

Add to a French Cream candy, chopped hickorynut meats; shape in cubes or bars.

NEAPOLITAN CREAM.

Take 3 equal parts of French Cream mixture; make 1 orange, as given below, another chocolate, the third cocoanut; pack one on top of the other, each layer to be ¼ of an inch thick; cut in cubes.

ORANGE CREAM.

Use a French Cream mixture; flavor with the strained juice and grated rind 1 orange (squeeze the grated rind through cloth to procure a clear liquid; shape as desired.

WALNUT LOAF.

The white 1 egg and an equal amount of water, well beaten; stiffen with confectioner's sugar, adding ½ teaspoon Royce's vanilla and 1 large cup walnuts chopped fine; mould into a loaf and

dip in melted Baker's chocolate into which has been put 1 teaspoon grated parafine. Mrs. S. W. Tait.

WHITE FONDANT.

2½ pounds sugar, 1½ cups hot water, ¼ teaspoon cream tartar; put ingredients into a smooth granite pan; place on range and heat gradually to boiling point; boil without stirring until when tried in cold water a soft ball may be formed that will just keep its shape; pour slowly on slightly oiled platter, or slab; let stand a few minutes to cool, but not long enough to become hard around the edges; work with wooden spoon till white and creamy; then it should be kneaded until smooth; put into bowl; cover with oiled paper that a crust may not form on top and let stand 24 hours. Always make on a clear day. Frances Allen.

CREAMS.

Place part of the fondant in a double boiler and stir constantly until it melts; add Royce's peppermint, wintergreen, chocolate or any flavor desired, and drop by small teaspoons on marble slab or parafine paper. This must be done rapidly as the fondant hardens rapidly.

GLACED FRUITS.

White grapes, raisins, sections of orange, fancy cakes, cherries, and nuts may be glaced by dipping in the melted fondant.

Mrs. W. J. Richards.

TURKISH MINT PASTE.

Pour ½ cup cold water over 3 tablespoons granulated gelatine; let stand until water is absorbed; pour ½ cup cold water over 2 cups granulated sugar and when dissolved, heat to boiling point; add the gelatine and cook 20 minutes after boiling begins; remove from fire; add 2 tablespoons lemon juice, 4 tablespoons mint syrup and green color paste to tint a delicate green; turn into unbuttered pan to stand over night; pull from pan to a paper, spread with sifted confectioners' sugar; cut and roll each piece in the sifted sugar. Mrs. E. E. Allen.

MISCELLANEOUS

Miss Kate Winger

CLEANING FLUID.

2 ounces aqua ammonia, 1 ounce castile soap, ⅛ ounce saltpetre, ½ ounce ether, ½ ounce glycerine, 1 qt. rain or filtered water. Excellent for men's and boys' clothing. Can be used on any woolen goods or any dark silk, (if diluted half and half with water), for dust stains, or grease spots. Mrs. M. W. Jamieson.

CLEANING FLUID.

1 pt. deoderized benzine, ½ dram sulphuric ether, ½ dram chloroform, ½ dram oil of wintergreen, 1 dram alcohol.

Mrs. W. J. Richards.

CLEANING FLUID.

½ ounce glycerine, ½ ounce alcohol, ½ ounce sulphuric ether, 2 ounces ammonia, ½ ounce powdered castile soap; add enough water to make 1 qt. of the mixture. For woolen goods and to be used with brush or sponge and rinsed with pure water.

Lora Alden.

TO REMOVE STAINS FROM LINEN.

BERRY STAINS.—Place garment over pan and slowly pour on boiling water until the stain disappears.

TEA, COFFEE AND CHOCOLATE STAINS.—If cold water fails to remove, dip in diluted javelle water, which like oxalic acid solution, should always be kept on hand. See recipes below.

PEACH, PEAR AND GRAPE STAINS require acid. Use Oxalic Acid Solution on stains, being careful to rinse well in water as soon as stain disappears, as the acid will eat linen if not well rinsed out.

STAINED TABLE LINEN.—Put to soak in plenty of clear, cold water over night; it will require no further treatment in the morning than the other clothes receive. (Grape stains sometimes require boiling water).

MILDEW will disappear if persistently wet in buttermilk and laid in the sun, but it is easier to use chloride of lime. Put a little lime in cold water and stir until dissolved; then strain through cheese cloth and pour over stained spots; watch carefully and as soon as bleached out, rinse in 3 or 4 waters to remove every particle of lime.

INK STAINS should be soaked in fresh milk or washed in salt and water and then sponged with lemon juice. Vinegar will take

ink out of carpets. Peroxide Hydrogen is used successfully in removing ink from colored goods.

IRON RUST.—Dissolve a teaspoon of salt in a tablespoon or more of lemon juice and apply to stain, then hang in the sun. Several applications may be necessary before the stain is entirely removed.

GRASS STAIN.—Either alcohol or molasses will remove grass stain. Lard is also used successfully.

MACHINE OIL OR VASELINE.—Rub with soap and cold water. Hot water sets the stain.

TAR.—Use kerosene oil, or rub lard well into the tar; then rub with soap and hot water.

STAINS OF LONG STANDING.—Wet in cold water; dip in javelle water for a minute or two; then rinse in several waters; dry in the sun. If this fails the oxalic solution given below is infallible.

PAINT STAINS that are dry and old may be removed from cotton or woolen goods with chloroform.

BLOOD STAINS may in most cases be removed by soaking in cold water with a little salt in it.

JAVELLE WATER.—Put 2 pounds of salsoda in a large granite pan or stone jar; pour 4 qts. boiling water over it and stir until well dissolved; add 1 pound chloride of lime and let stand a day or two, stirring occasionally; let settle; then drain off clear portion and strain into fruit jars.

TO WHITEN CLOTHES when washing, add a small teacup of javelle water to a boiler of water; pour over well rubbed clothes; let stand 15 minutes, stirring occasionally that every part may be thoroughly scalded; rinse well and dry.

OXALIC SOLUTION.—Put ½ ounce oxalic acid (crystalized) in a pt. bottle of water when dissolved it is ready for use; plainly label the bottle as it is very poisonous. After an application of this, the fabric should be quickly and well rinsed.

STARCH.—3 tablespoons starch, wet in cold water; add 1 qt. boiling water and 1 teaspoon lard; boil 2 minutes.

HELPFUL HINTS.

TO EXTRACT JUICE FROM ONION.—Cut a slice from root end of onion; draw back the skin and press onion on a coarse grater, working with a rotary motion.

TO PREVENT SALT FROM LUMPING.—Mix with corn starch, allowing 1 teaspoon corn starch to 6 teaspoons salt.

TO WASH CARAFES.—Use handful of shot or rice in strong solution of soda and shake well; or half fill with hot soapsuds, to which is added 1 teaspoon washing soda. Put in newspaper, torn in

small pieces. Let stand ½ hour, shaking occasionally. Empty, rinse with hot water, drain, wipe outside and let stand to dry inside.

TO CLEAN GRANITEWARE where mixtures have been burned on. Fill with cold water; add washing soda, pearline, or any soap powder; heat gradually to boiling point; then empty, when dish may be easily washed.

TO KEEP A SINK DRAIN FREE FROM GREASE.—Pour down once a week at night.: ½ can Babbitt's potash, dissolved in 1 qt. water

WHEN SINK DRAIN IS CHOKED, pour into sink ¼ pound copperas, dissolved in 2 qts. boiling water. If this does not clear it, repeat before sending for plumber.

IF POTATOES HAVE BOILED DRY, setting the kettle immediately into cold water prevents a burned flavor. Boil a strong solution of soda in the burned kettle.

TO CLEAN PIANO KEYS, rub over with alcohol.

FOR DISINFECTANT use Platt's Chloride. Chloride of lime is a valuable disinfectant, and cheaper than Platt's Cloride.

TO REMOVE RUST FROM STEEL, rub well with sweet oil and then with pulverized lime.

TO REMOVE PAINT FROM GLASS, dip a damp cloth in baking soda and rub it over the spots.

FOR A BRUISE, apply hot water immediately and all discoloration will be removed.

FOR BURNS. Lime water and sweet oil in equal quantities is one of the best remedies for a burn.

TO CLEAN WILLOW FURNITURE, use salt and water; apply with a nail brush; scrub well and dry thoroughly.

TO BRIGHTEN BRASS, scour with salt and vinegar.

FOR CLEANING BRASS OR COPPER, 4 oz. oxalice acid, 1 oz. powdered rotten stone, 1 paper Mount Eagle Tripoli, 1 qt. water.

TO EXTERMINATE ROACHES, or waterbugs; sprinkle powdered borax and sugar in places where they are found.

TO KEEP JELLY in ordinary glasses: cover with melted parafine.

FISH may be scaled much easier by first dipping them into boiling water for a minute.

SALT WILL CURDLE NEW MILK, hence, in preparing porridge, gravies, etc., salt should not be added until the dish is prepared.

WASH BOILERS WHEN RUSTY may be cleaned with sweet milk.

TO CLEAR HOT FAT, throw in a few slices of raw potato.

IN PICKLING, alum helps to make the pickles crisp, while horseradish and nasturtium seeds prevent vinegar from becoming muddy.

To beat the whites of eggs quickly, put in a pinch of salt.

To brighten tin that has not been burned, scour with soda.

JAMS AND JELLIES should be kept in a cool, dark, dry place.

Keep a slate or tablet in the kitchen once and you will never do without it; as many trips to the grocery will be saved.

TO WASH BLACK CALICO, soak in salt and water to set the color.

TO RESTORE FROZEN PLANTS, as soon as discovered pour cold water over them, wetting every leaf thoroughly. In a few minutes it will become crystalized with a thick coating of ice. In this state place them in the dark, carefully covered with a newspaper; the ice will slowly melt, leaving the plants in their original state.

TO MAKE FLAT IRONS SMOOTH, rub them on fine salt, or with parafine.

TO CLEAN OUT STOVE PIPE, place a piece of zinc on live coals in stove. The vapors produced carry off soot by chemical decomposition.

STAINS ON HANDS may be removed by rubbing with salt moistened with lemon juice. Then wash the hands in clear water.

STAINS UNDER THE NAILS yield to peroxide applied with orange stick and cotton.

Glaze the bottom crust of fruit pies with white of an egg and they will not be soggy.

Place anything cooked in fat upon unglazed paper and it will not taste greasy.

A dish of cold water placed in the oven will prevent a delicate cake from burning.

½ yd. of cheese cloth makes a good dish cloth, if folded and stitched.

A strip of muslin one inch wide, wet and placed to enclose the edge of a pie, will keep the juice from boiling out.

FOR CHAPPED HANDS.—One tablespoon lemon juice, 1 tablespoon glycerine, 2 tablespoons alcohol and a few drops of perfume. Shake the bottle well and rub a little on the hands after washing, before drying.

LISTERINE is an excellent disinfectant for the mouth and throat and is one of the best preservatives of the teeth known.

THE PROOF

of its service is in the wearing. Try a pair of E. & M. **Tried and True Shoes** for Men, Women and Children at prices to suit all.

EBERHART & MILLER

Opposite Suspension Bridge — Warren, Penn'a

GO TO

C. E. METZGER Co., Ltd.

Warren, Penn'a

For Dry Goods, Carpets, and Rugs, Draperies and Lace Hangings, Women's and Children's READY-to-WEAR

JOIN THE

Civic Improvement League

First National Bank

Warren, Pennsylvania

Capital - - - $100,000
Surplus - - - $100,000
Profit and Loss $ 70,000
4 Per Cent. paid on Deposits, Compounded Twice a Year

Oldest Bank in Warren County

WARREN TRUST COMPANY

Buys Commercial Paper (Notes)

Accepts and Invests Trust Funds

Acts as Executor, Administrator and Trustee for Estates.

Loans Money on Real Estate and Approved Collateral.

Pays 4% on Time Deposits.

WOULD LIKE TO DO YOUR BANKING

MOTT-PHILLIPS
HARDWARE COMPANY

Plumbing, Tin and Sheet Iron Work
Hardware, Stoves, Tinware,
Sewer Pipe, Etc.

213 Penn'a Ave. E. Warren, Pa.

PHILLIP'S
I C E
COMPANY

Why Not Use the Electric Fireless Cooker?

It is built like a range; does all that a range will do and more. Cooks without attention Does not burn food. Does not heat the room

Cooks Without Smoke, Soot or Ashes

Economic in every way. See demonstration at our store rooms.

WARREN LIGHT AND POWER COMPANY

214 HICKORY STREET

The Newell Press
JOHN T. NEWELL

Particular Printing For Particular People

Opp. Hotel Struthers, Warren, Pa

BAKER & JOHNSON

Dry Goods, Notions and Ladies' Furnishings

¶ AGENTS FOR McCALL PATTERNS ¶

PISO'S REMEDY
Best Cough Syrup
TASTES GOOD—USE IN TIME
Sold by Druggists
25 CTS.
25 CTS.
FOR COUGHS AND COLDS

FOR a Large and Fine Assortment of Furniture and Rugs see

H. L. GREENLUND

331 EXCHANGE BLOCK

BOTH PHONES WARREN, PA.

THE CITY MARKET

216 HICKORY STREET

HIGH GRADE FRESH AND SALT MEATS

Walker's Celebrated

I X L Ice Cream

Sold Everywhere

Manufactured by

The Walker Ice Cream Company

Limited

309-311 Union St. Warren, Pa.

WARREN MEAT MARKET

321 Penna Ave.W. Next door to Exchange Hotel

Full Line of Fresh and Salt Meats and Poultry

OYSTERS IN SEASON

SAVOY COFFEE

THAT'S ALL

KOPF & HENRY

"Ease is the Beautiful Result of Forgotten Toil"
As the Dollar is "Bent" the Fortune's "Inclined"

Established 1870

Warren, Penn'a.

We pay you Four Per Cent. on your savings and any amount starts an account.

Lock your Husband in the Kitchen!

Make him cook the meals, wash the dishes, put up preserves and wash the kettle, then do the washing and ironing and scrub the kitchen floor. ¶ Then let him out and he will put on his coat and hat, go to Smith's and buy you a Modern Gas Range, a Hoosier Kitchen Cabinet, Aluminum Cooking Utensils, a Washing Machine and several other Labor Saving Devices in our Basement Store.

C. H. Smith Company

The careful dresser who is particular about his Toggery can find things here that will fill his mind's eye.

Hats for the conservative man and Hats for the swagger young dresser. Come in and select yours from our line of correct hats $1.00 to $5.00

THE O'DELL CLOTHING CO.

We are showing some of the Finest SUITS for men and young men that ever graced a Clothing House, from $10 to $30.

We're Boy's Clothes Specialists. Come, see the new season's garments for Boys. Ages 2½ to 17 years.
$3.00 to $12.00

SENSE TALK---CENTS SAVINGS

In the purchase of Flavoring Extracts, you buy Flavor and Cologne Spirits. The proportion of Cologne Spirits in Flavoring Extracts seldom varies except in very cheap goods, where Alcohol and Water are largely used.

The proportion of Flavoring Material added to the Spirits varies greatly, therefore, what you buy in addition to Flavoring Material is Alcohol or Alcohol and Water.

You can buy Cologne Spirits at $2.50 per gallon, or less than 2c an ounce.

You can buy Flavoring Extracts one-quarter, one-third, three-fourths or full strength according to price.

You will readily recognize that full strength Flavoring Extracts are the best to buy. A less amount is required and a better flavor is obtained. They are cheaper in the end.

ROYCE'S HIGH GRADE FLAVORING EXTRACTS are full strength—are made from the best of selected materials—require only one-half teaspoonful to give a delicious fruit flavor to one quart of material.

Is not the reasoning clear and sound? A trial will convince you.

Our representative will be pleased to submit samples.

Represented in Warren by
MRS. MARY GILL

THE ABNER ROYCE CO.,
Manufacturers and Perfumers.

SMITH & HORTON COMPANY

LIMITED

Wholesale Grocers and Jobbers in Dairy Products Chemical Cold Storage

WHAT OUR LEADER "CONEWANGO" BRAND REPRESENTS

Perfection in quality, purity and the best product that experience and money can produce. *Conewango* flour, spices and canned goods will please the most exacting critic. ¶ ¶ ¶ ¶ ¶ ¶ ¶

ARE YOU A JUDGE OF COFFEE?

As a result of our knowledge and experience in blending high grade coffees, *Conewango* blend has won hundreds of satisfied customers and a reputation as a leader. Ask your grocer for *Conewango* coffee. You be the judge. ¶ ¶ ¶

Conewango Butter and Cheese

are products of strictly sanitary nearby factories, not a production gathered up wherever such commodities are offered for sale. They are strictly pure food, made by reliable men, expressly for us. We back them with our positive guarantee. ¶ ¶ ¶ ¶ ¶ ¶ ¶ ¶ ¶

USE GOODS OF THIS BRAND IN CONNECTION WITH THESE RECIPES AND OBTAIN THE BEST RESULTS

INDEX

Almond, Bread, 212
Cake, 152
Creams, 255
Cream Filling, 165
Ice Cream, 200
Pudding, 120
To Salt, 87

Apple, Dessert, 132
Dumpling, 119
Fritters, 81
& Mint Jelly, 221
Kuchen, 142
Pudding, 119
Pie, 141-142
and Custard Pie, 142
Salad, 71-74
Sauce, 32
Sauce Cake, 165
Snow, 216
and Tapioca, 131
Water, 215

Apples, Baked, 120
Fried, 51-52
with Pork, 27

Apricots, Jellied, 131
Stewed, 131

Apricot, Marmalade, 226

Artichokes, 51

Asparagus, Baked, 51
Creamed, 51
Canned, 232

Aspic, Jelly, 86
Tongue and Mushrooms in, 79

Bacon, Crisps, 107
and Liver, 27
and Endive Salad, 74
Sandwich, 111

Banana, Fritters, 81
Ice Cream, 200
Pie, 142
Pudding, 132
Salad, 71
Sherbet, 205
Whip, 132

Barley Gruel, 214
Water, 215

Bean, Pickles, 234
Salad, 72
Soup, 4-7

Beans, Boston Baked, 52-53
Canned, 232
Lima, 53-233
and Pork, 42
String, 53

Beef, Braised, 21
Creamed, 21
Corned, 24
Dried, 24
Essence, 212
Loaf, 22
Roast, 21
Roast, Pot, 24
Roll, 22
Steak, Broiled, 20
Steak, en Casserole, 21
Steak, Hamburg, 22
Steak, Panned, 20
Steak, Scalloped, 20
Steak, Smothered, 21
Steak, Steamed, 21
Tea, 212
Tongue, 23

Beet, Greens, 53
Pickles, 234
Relish, 53
Salad, 72

Beets, 53
Canned, 232

BISCUIT, MUFFINS & GEMS, 99

Biscuit, Baking Powder, 99
Graham, 99
Maple Sugar, 99
Rock, 189
Sour Cream, 100
Twin, 99

Bisque, Glace, 152
Ice Cream, 201
Lemon, 202
Oyster, 6

Boiled Dinner, 52

Blanc Mange, 212

Blackberry, Cake, 152-166
Jelly, 219
Pickles, 234

BREAD, 89

Bread, 91
Almond, 212
Bran, 91
Brown, 91-92
Boston Brown, 92-93
Corn Rice, 100
Dutch, 96
Entire Wheat, 93
Fried, 108
Graham, 93-94
Nut Brown, 95
Nut White, 95
Oat Flake, 94
Pudding, 121
Rye, 95
Salt Rising, 95
Sponge for, 89
Sticks, 96
Yeast for, 90

BREAKFAST DISHES, 107

Broth, Chicken, 213
Clam, 213
Mutton, 212

Brussell Sprouts, 53

Buns, Cinnamon, 95

Cabbage, Boiled, 54
Creamed, 54
Chowder, 235
Fried, 54
Pickle, 236
Salad, 72
Scalloped, 55
Wilted, 54

Cake, Blueberry, 99
Coffee, Squares, 100
English Currant, 96
Johnny, 100
Peach, Short, 124
Strawberry, Short, 125-126

Cakes, Fried, 187
Oyster, 108
Potato, 108-61
Sweet Potato, 64

CAKE, LAYER, 151

Cake, Layer, General Directions, 151
Almond & Lady Baltimore, 152

CAKE, LAYER, Cont.
Blackberry Jam, 152
Black and White, 152
Cheap, 153
Chocolate, 152-153
Chocolate and Cocoanut, 153
Cream, 153
Dandy, 155
Delicate, 154
Devils Food, 154
Ice Cream, 155
Isabelle, 155
Jelly Roll, 156
Lemon Sponge, 155
Maple Sugar, 156
Orange, 156
Plain, 152
Prune Almond, 156
Quick, 156
Ribbon, 157
Sour milk, 157
Sponge and Cocoanut, 156
Tilden, 158
White, 158
Yellow, 158

CAKE, LOAF, 165

Cake, Loaf, Directions for 151
Angel Food, 165
Angel, Cocoanut, 165
Arch Angel, 165
Mock Angel, 165
Apple Sauce, 165
Blackberry Jam, 166
Black Cap, 166
Chocolate, 166-167
Clove, 166
Cocoanut, 167
Cornstarch, 167
Cream, Almond, 167
Cream, Sour, 167
Cream, Sweet, 168
Devil's Food, 168
Delicate, 168
Fruit, 168-169-170
Gingerbread, 170
Gold, 170-171
Hickorynut, 171
Huckleberry, 171
Lily, 171
Marble, 171
Mahogany, 172
Molasses, 171-172

CAKE, LOAF, Cont.
Nut, 172
Pork, 172
Pound, 172
Quick, 172
Spanish, 175
Spanish Buns, 175
Sponge, 173-217
Spice, 174
Sponge, Chocolate, 173
Sponge, Molasses, 173-174
Sunshine, 172-173
Tumbler, 172
Virginia, 175
Walnut, 175
White, 175-176

CAKES, LITTLE, 187

Cakes, Brunswick Jelly, 187
Chocolate Squares 187
Chocolate Eclairs, 187
Cocoanut Balls, 187
Cream Puffs, 188
Ginger, 188
Lemon Queens, 188
Mocha Tarts, 188
Marguerites, 188
Never Fail, 188
Nut, 189
Oatmeal Macaroons, 189
Peanut, 189
Rock Biscuit, 189
Sponge Drops, 189
Walnut Bars, 189

Candies, Cooked, 249
Butter Scotch, 249
Caramels, 249-250
Cocoanut Bar, 250
Cracker Jack, 250
Creams, 257
Dates, stuffed, 254
Directions for Pulling, 253
Grape Fruit Peel Candied, 251
Fig Bisque, 252
Figs Stuffed, 254
Fondant, 257
Fruits Glaced, 257
Fudge, 251-252
Hops, 252
Lemon, 255

Candies, Cooked, Cont.
Maple Sugar, 252
Molasses, 253
Nut, 253
Nuts Glace, 252
Orange Peel Candied, 250
Penoche, 253
Peanut, 253
Peanut Bar, 254
Pineapple Candied, 250
Popcorn Balls, 253
Pralines, 254
Prunes, Stuffed, 254
Puffed Rice, 254
Sea Foam, 254
Texas Chips, 254
Turkish Mint Paste, 257
Taffies, 254-255

Candy, Uncooked, 255
French Cream, 255
Almond Cream, 255
Chocolate, 255-256
Chocolate Peppermints, 256
Cream Cherries, 256
Cocoanut Cream, 256
Date Creams, 256
English Walnut, 256
Neapolitan Cream 256
Orange Cream, 256
Walnut Loaf, 256

CANNED FRUITS, 223

Capons, 37

Caramel, Candy, 249-250
Custard, 133
Frosting, 161
Ice Cream, 201
Pudding, 121

Cantaloupe Salad, 72
Spiced, 235

Carrots, Fried, 55
Stewed, 55

CATSUP, CHILI SAUCE, ETC. 246

Catsup, Cold, 246-247
Cucumber, 248
Currant, 248
Grape, 247
Tomato, 246

Cauliflower, Breaded, 53
Creamed, 55
Pickle, 236
Salad, 72
Caviare, Sandwich, 112
Celery, Salad, 71-72
Sauce, 33
Soup, 5-216
Charlotte Russe, 134
CHAFING DISH, 115
Cheese Balls, 82
Cream of, 83
Croquettes, 83
Fondue, 82
and Macaroni, 58
Ramakins, 82
Salad, 73
Sandwich, 83-111
Sandwich, Hot, 111-113
Souffle, 82
Straws, 82
Cherries, Canned ,223-224
Cherry, Butter, 224
Conserve, 224
Ice, 205
Pie, 143-144
Salad, 71-72
Sauce, 33
Soup, 5
Chestnut, Stuffing, 43
Chicken, Broiled, 36
Broth, 213
Creamed, 38-115
En Casserole, 39
Fricasseed, 39
Fried, 39
Gumbo, 39
Hash, 39
in Jelly, 86
a la Maryland, 36
with Mushrooms, 37
a la Providence, 37
Pie, 39
Pressed, 37
Roasted, 36
Salad, 73
Sandwich, 111-114
Scalloped, 40
Terrapin, 37
CHILI SAUCE, 247
Chocolate, Candy, 255-256
Cake, 152-153-166-167-173
Cookies, 180
Cream, 135
Custard, 134
to Drink, 194
Eclairs, 187
Frosting, 161
Ice Cream, 201
Peppermints, 256
Pie, 144
Raisins, 83
Sauce, 116-128-204
Squares, 187
Chops, Lamb, 26
Mutton, 26
Pork, 27
Chowder, Cabbage, 235
Corn, 236
Clam, 13
Clam, Broth, 213
Chowder, 13
Clams, Deviled, 14
Minced, 14
Cleaning Fluids, 259
Cocoanut, Balls, 187
Bar, 250
Cake, 153-156-165
Candy, 256
Cookies, 167
Filling, 156-159
Frosting, 161
Pie, 143
Pudding, 134
Codfish, Balls, 14
Boiled, 14
Creamed, 14
Coffee, Bran, 193
Ice Cream, 201
Jelly, 135
Mousse, 208
Sauce, 204
Squares, 100
Cold Slaw, 54
COLD DESSERTS, 131
CONFECTIONERY, 249
COOKIES, 179-185
Cookies, Directions for, 179
Brown Sugar, 179
Boston Drop, 179
Buttermilk Drop, 179
Caraway, 179
Children's, 180
Chocolate, 180
Cocoanut, 180
Cocoanut Jumbles, 189
Date, 180
Fig, 180
Fruit, 180-181
Ginger, 181-184
Ginger Snaps, 182
Hermits, 184
Imperial, 182
Jumbles, 185
Lemon Snaps, 185
Oat Flake, 182
Peanut, 182
Pepper nuts, 185
Raisin, 183
Sand Tarts, 185
Scotch, 183
Sour Cream, 184
Sour Milk, 183
Sugar, 183
Corn, Baked, 56
Canned, 233
Chowder, 236
Fritters, 56-57
Green, 56
Mush, 109
Pudding, 56-123
Rice Bread, 100
Salad, 235-236
Smothered, 57
Soup, 4-5
Cornstarch, Cake, 167
Pudding, 133
Cottage Pie, 23
Courbillion, 14
Cranberry Dumplings, 38
Frappe, 205
Jelly, 219
Sauce, 33
Croquettes, Macaroni, 84
Potato, 84
Rice, 84
Salmon, 84-85
Veal, 85
Walnut, 85

Croutons, 5
Crullers, 186
Cucumber, Catsup, 248
and Onions, 57
Pickles, 236-237
Salad, 74-79
Cucumbers, Fried, 57
Stuffed, 57
Currant, Catsup, 248
Conserve, 224
Jelly, 219-220
Marmalade, 224
& Orange Jelly, 221
Pie, 143
and Raspberries, 224
Sherbet, 205
Water, 215
Custard, Baked, 135
Caramel, 133
Chocolate, 134
Junket, 213
Maple, 137
Pie, 143-145
Rennet, 213
Soft, 213
Cutlets, Egg, 86
Lobster, 16-86
Veal, 30-85
Dandelions, 57
Date, Creams, 256
Cookies, 180
Pie, 144
Pudding, 135
Salad, 74
Dates, Stuffed, 254
DESSERTS, COLD, 131
Apple Tapicoa, 131
Apple Dessert, 132
Apricots, Jellied, 131
Apricots, Stewed, 131
Banana Whip, 132
Banana Pudding, 132
Bisque Glace, 132
Boquet Delicious, 132
Boston Cream, 132
Caramel Custard, 133
Cocoanut Pudding, 134
Cornstarch Pudding, 133
Creme De Russe, 133
Charlotte Russe, 134
DESSERTS, Cold, Cont.
Chocolate Custard, 134
Chocolate Cream, 135
Chocolate Pudding, 134
Coffee Jelly, 135
Cream Jelly, 213
Custard, Baked, 135
Date Pudding, 135
Delicious Pudding 135
Fruit, 135
Floating Island, 135
Ginger Cream, 136
Italian Cream, 136
Lemon Cream, 136
Maple Pudding, 137
Marshmallow Cream, 136
Marshmallow Cups, 137
Marshmallow Pudding, 137
Orange Custard, 137
Orange Snow, 137
Peach Trifle, 138
Prune Pudding, 138
Prune Whip, 138
Royal Cream, 138
Snow Pudding, 138
Spanish Cream, 130
Sponge Cream Box 139
DOUGHNUTS, 185-187
Raised, 186
Snowballs, 186
DRESSINGS, SALAD, 69
DRINKS, 192
Cafe Glace, 193
Coffee, 192-193
Coffee, Bran, 193
Chocolate, 194
Cocoa, 194
Tea, 193
Tea, Beef, 212
Tea Punch, 194
Drinks, Fruit, 194
Egg Nog, Cider, 197
Ginger Ale Frappe,
Roast, Red Head, 40 197
Drinks, Cont.
Grape Juice, 197
Lemonades 194-195
Lemon Syrup 194
Orangeades, 195
Punches, 195-196-197
Raspberry Mint, 197
Raspberry Vinegar, 197
Duck, Mock, 22
Roast, 40
Roast, Wild, 40
Dumplings, 31-38
Apple, 119
Cranberry, 38
Strawberry, 126
EGGS, 46
Egg Balls, 46
Cutlets, 86
Fondue, 47
Nog, 197
and Lemon, 213
Salad, 74
Sandwich, 112-113
Sauce, 33
Soup, 5
Eggs, Baked, 46
Beauregard, 46
Boiled, 46
Breaded, 107
with Cheese, 46-47
Curried, 115
Deviled, 47
Kentucky, 47
for Luncheon, 48
Pickled, 48
Poached, 48
Preserved, 49
Scrambled, 49
Spanish, 49
Stuffed, 49
with Tomatoes, 47-49
on Toast, 49
Egg Plant, with Cheese, 58
Fried, 57
Stuffed, 58
Elderberry, Conserve, 225
Pie, 144
Endive and Bacon, 74
ENTREES, 81

Fig, Bisque, 252
Cookies, 180
Filling, 159
and Orange Salad, 75
Pudding, 122
Sandwich, 112
Figs, Stuffed, 254
Fillings, Cream, 158
Cream French, 159
Cream Nut, 159
Chocolate, 159
Cocoanut, 156-159
Fig, 159
Lemon, 159
Marshmallow, 160
Nut or Fruit, 160
Orange, 160
Pistachio Paste, 160
Prune Almond, 160
Sour Cream, 156
Strawberry, 160
FISH, 11
Fish, Blue, Baked, 11
Boiled, 12
Breaded, 12
Broiled, 12
Cod, Balls, 14
Cod, Boiled, 14
Cod, Creamed, 14
Courbillion, 14
Creamed, 12
Cutlets, 12
Fried, 12
Filling, 12
Sauce, 17
Mackerel, 16
Salmon, Baked, 17
Salmon, Loaf, 18
Salmon, Steamed, 18
Shad, Baked, 18
Shad, Planked, 18
Shad, Roe, 19
Smelts, Fried, 17
on Toast, 13
Trout, 19
Turbot, 19
FOOD FOR THE SICK, 211
Fondant, 256
Fowl, Boiled, 36
Frappe, Cranberry, 205
Ginger Ale, 197
Lemon, 206
Fritters, Apple, 81
Baloon, 81
Banana, 81
Ham, 107
Jolly Boys, 81
Oyster Plant, 60
FRUITS, CANNED, 223
Directions for, 223
Small, 223
Berries, 223
Peaches, 226
Pears, 227
Pineapple, 228
Plums, 228
Rhubarb, 229
Strawberries, 230
FROSTINGS, 160
Frostings, Boiled, 160-161
Caramel, 161
Cocoanut, 161
Confectioners, 161
Fruit, 161
Maple Sugar, 161
Maple Syrup, 162
Frog Legs, Fried, 129
Frozen Pudding, 202
Fruit, Cake, 168-169-170
Cookies, 180-181
Drinks, 194
Filling, 160
Frosting, 161
Jelly, 220
Pudding, 123-135
Punch, 195-196
Salad, 75
Whip, 136
Fried Cakes, 187
Fudge, 251-252
GAME, 36
Gems, Corn, 101
Graham, 101
Kornlet, 101
Wheat, 101
Ginger, Ale, Frappe, 197
Bread, 170
Cakes, 188
Cookies, 181
Cream, 136
Ice, 205
Ice Cream, 202
Punch, 196
Snaps, 182
Gingerbread Pudding, 123
Goose, Roast, 40
with Sauer Kraut, 41
Grape, Conserve, 225
Jam, 225
Jelly, 220
Jelly, Wild, 222
Jelly, Quince, 220
Juice, 197-214
Pie, 144
Sherbet, 205
Spiced, 225
Grape Fruit, Marmalade, 225
Peel, Candied, 251
Salad, 75
Griddle Cakes, Buckwheat, 103
Corn, 103
Eggs, Without, 103-104
Flannel, 104
For Two, 103
Mince, 108
Potato, 104
Rice, 104
Sweet Milk, 104
Grouse, Broiled, 41
With Chestnuts, 41
Larded, 41
Gruel, Arrowroot, 214
Barley, 214
Flour, 214
Indian Meal, 214
Oat Meal, 214
Ham, Baked, 28
Balls, 29
Boiled, 28
Broiled, 28
Croquettes, 29
Fritters, 107
Omelet, 48
Sandwich, 112
Hare, Belgian, 42
Hash, Chicken, 39
Meat, 23
Hints, Helpful, 260
Hominy, 58
Hop Yeast, 90
Horseradish Sauce, 33

Huckleberry, Cake, 171
Jelly, 221
Pie, 144
Pudding, 120

ICE CREAMS, 199

Ice Cream, Directions for 199
Almond, 200
Angel, 200
Banana, 200
Bisque, 201
Caramel, 201
Chocolate, 201
Coffee, 201
French, 201
Frozen Pudding, 202
Ginger, 202
Lemon Bisque, 202
Macaroon, 202
Maple, 202-203
Nougat, 203
Pineapple, 203
Peach, 203
Raspberry, 203
Rice, 202
Snow, 203
Strawberry, 204
Vanilla, 204

Ice Cream Sauces, 204
Chocolate, 204
Coffee, 204
Maple, 204

ICES, 205

Ice, Directions for, 205
Cherry, 205
Cranberry, 205
Ginger, 205
Lemon, 206
Mint, 206
Orange, 206
Raspberry, 207
Strawberry, 208

Irish Stew, 25

JELLIES, 218

Jelly, Aspic, 86
Bar-le-Duc, 218
Blackberry, 219
Crabapple, 219
Choke Cherry, 219
Cranberry, 219
Chicken in, 86

Jelly, Cont.
Coffee, 135
Currant, 220
Directions for, 218
Damson, 220
Fruit, 220
Grape, 220
Grape & Quince, 220
Huckleberry, 221
Lemon, 87
Mint, 88
Mint & Apple, 221
Orange and Currant, 221
Peach, 221
Quince, 220-221
Raspberry and Currant, 219-221
Rhubarb, 222
Tomato, 79
Wild Grape, 222

Johnny Cake, 100

Junket, 213

Jumbles, 185

Kidney, Deviled, 107
Stewed, 25

Koumiss, 214

Lamb, Barbacued, 26
Boiled, 26
en Casserole, 25
Pot Pie, 25
Roast, 25-26
Stew, 30
Sandwich, 112

Lamb Chops, Breaded, 26
Broiled, 26

Lemon, Bisque, 202
Candy, 252
Cookies, 185
Cream, 136
Filling, 159
Frappe, 206
Ice, 206
Jelly, 87
Pie, 144-145
Queens, 188
Sauce, 128
Sherbet, 206
Syrup, 194
Sponge Cake, 155

Lemonades, 194-195-215

Lettuce, German, 58
with Onion, 76
with Peppers, 76
Sandwich, 112

Liver and Bacon, 27

Liver and Onions, 26

Lobster, Cutlets, 15-86
Dressing, Salad, 70
to Open, 15
Salad, 76
Sauce, 33
Stewed, 16

Macaroni, Boiled, 58
Croquettes, 84
with Cheese, 58
with Tomato, 58

Mackerel, Salt, Boiled, 16
Salt, Creamed, 108

Maple Sugar, Biscuit, 99
Candy, 252
Cake, 156
Custard, 145
Caramels, 250
Frosting, 161
Ice Cream, 202-203
Parfait, 208
Pudding, 137
Sauce, 128-204
Syrup, 162

Marmalade, Peach, 227
Pear, 227
Rhubarb, 230

Marshmallow, Cream, 136
Filling, 160
Pudding, 137
Salad, 76

Mayonnaise, 70-71

MEATS & SAUCES, 20

Meat, Cakes, 23
Pie, 23

Mince Meat, 146
of Tomato, 145

Mint, 34
Ice, 206
Jelly, 88
& Apple Jelly, 221

MISCELLANEOUS, 259
Cleaning Fluid, 259
Helpful Hints, 260
Stains, to remove, 259

Molasses, Cake, 171-172
Candy, 253
Mousse, Coffee, 208
Neapolitan, 208
Peach, 209
Pineapple, 209
Raspberry, 209
Sultana Roll, 209
Walnut, 209
Muffins, Bran, 91
Breakfast, 101
Cocoa, 102
Corn, 101
Pop Overs, 103
Rice, 102
Sally Lunn, 102
Mush, Corn, 109
Fried, 109
Graham, 109
Oat Flake, 109
Oat Meal, 109
Mushrooms, in Aspic, 79
a la Sabine, 115
Baked, 109
and Chicken, 37
Creamed, 59
in Salad, 79
Sauce, 34
Soup, 5
Stewed, 59
with Sweetbreads, 117
Mushroom, Omelet, 109
Patties, 87
Mustard, Dutch, 248
Made, 248
Pickles, 239
Tomato, 248
Mutton Broth, 212
Chops, Breaded, 26
Chops, Broiled, 26
Leg, Boiled, 26
Roast, 25
Nut, Breads, 86-170
Cake, 172-175-189
Cake, Hickory, 171
Cream Candy, 256
Cream Sauce, 128
Filling, 160
Ginger Bread, 170
Nuts and Peaches, 86
Noodles, 6
Noodle Soup, 6
Oat Flake, Cookies, 182
Mush, 109
OAT MEAL CAKES, 189
Soup, 215
Water, 216
Olive Sandwich, 113
Omelet, 48
Ham, 48
Mushroom, 109
Tomato, 48
Onion, au gratin, 59
Boiled, 59
with Cucumbers, 74
Escalloped, 59
Fried, 59
with Liver, 26
Pickled, 240
Salad, 76
Stuffed, 59
Orangeade, 195
Orange, Cake, 156
Conserve, 226
Cream, Candy, 256
Custard, 137
Filling, 160
Ice, 206
Jelly, 221
Peel, Candied, 250
Salad, 75
Sherbet, 207
Sauce, 128
Snow, 137
Tart, 149
Oyster Bisque, 6
Cakes, 108
Cocktail, 16
Patties, 87
Plant, 60
Plant Fritters, 60
Sauce, 38
Stew, 6-17
Stuffing, 43
Oysters,
Escalloped, 16
Fried, 16-17
Fricasseed, 116
Panned, 116
Pancakes, (see Griddle Cakes, 103
PARFAIT & MOUSSE, 208
Parfait, 216
Angel, 208
Cafe, 208
Honey, 208
Maple, 208
Parsnips, 60
Boiled, 60
Fried, 60
Creamed, 60
Stewed, 60
Parsnip, Cakes, 60
Croquettes, 60
Oysters, 60
PASTRY, 141
Paste, Patty Shell, 141
Pie Crust, 141
Potato Cases, 63
Puff, 141
Patties, of Chicken, 87
of Mushrooms, 87
of Oysters, 87
of Sweetbreads, 87
Pea Soup, 7
Peanut, Candy, 253
Cookies, 182
Sandwich, 113
Soup, 7
Peas, 61
Canned, 233
Peach, Ice Cream ,203
Jelly, 221
Kuchen, 124
Marmalade, 227
Mousse, 209
Pie, 146
Sherbet, 207
Shortcake, 124
Trifle, 138
Peaches and nuts, 86
Canned, 226
Pickled, 241
Spiced, 241
Pear, Conserve, 228
Chips, 227
Marmalade, 227
Salad, 76
Pears, Canned, 227
Spiced, 227
Pepper Hash, 240

Peppers, Stuffed, 61
Pickles, Directions for, 234
Bean, 234
Beet, 234
Blackberry, 235
Cabbage Chowder, 235
Cantaloupe, 240
Cauliflower, 236
Corn Chowder, 236
Corn Salad, 235
Cucumber, 236-237
Dill, 237
French Chow-chow, 238
German Sauce, 238
India, 238
Mangoes, 238-239
Mixed, 239
Mustard, 240
Onion, 240
Pepper Hash, 240
Peppers, 242
Piccalilli, 241
Peaches, 241
Peaches, Spiced, 241
Raisin, 242
Spanish Sauce, 242
Spiced, 241
Sliced, 242
Sweet, 242
Tomato, 242-243
Tomato Relish, 243
Turnip, 242
Watermelon, 243-244
Pie, Apple, 141-142
Apple Custard, 142
Apple, Dried, 142
Apple, Kuchen, 142
Banana, 142
Cherry, 143
Cherry, Mock, 144
Chess, 143
Chicken, 38-39
Chocolate, 144
Cocoanut, 143
Cottage, 23
Cream, 143
Currant, 143
Custard, 143
Date, 144
Elderberry, 144
Grape, 144
Huckleberry, 144
Lemon, 144-145
Maple, Custard, 145
Meat, 23
Mince, 146
Mince, Mock, 146
Peach, 146
Pieplant, 146
Pigeon, 42
Pineapple, 147
Prune, 147
Pumpkin, 147
Raisin, 148
Raspberry, 148
Rice, 148
Squash, 148
Sour Cream, 148
Strawberry, 148
Washington, 148
Pieplant, (see Rhubarb)
Pigeon, Broiled, 42
Pie, 42
Pigs in Blanket, 108
Pineapple, Candied, 250
Canned, 228
Ice Cream, 203
Lemonade, 195
Mousse, 209
Pie, 147
Salad, 77
Sherbet, 207
Spiced, 228
Tart Pudding, 124
Plum Butter, 229
Pudding, 124
Relish, 229
Plums, Spiced, 228
Pop-overs, 103
Potato Cakes, 61-108
Cases, 63
Chips, 62
Croquettes, 84
Griddle Cakes, 104
Puffs, 63
Salad, 77
Soup, 6
Soup, Sweet, 7
Stuffing, 41
Sweet, Balls, 64
Sweet, Cakes, 64
Sweet Pone, 64
Potatoes, Baked, 61
Boiled, 61
Browned, 61
Creamed, 62
Disked, 62
Escalloped, 62
Fried, 62
Hashed, 62
Mashed, 63
Oak Hill, 63
Riced, 63
Sacked, 63
Sour, 63
Sweet, a la Creole, 65
Sweet, Baked, 64
Sweet ,Candied, 64
Sweet, Croquettes, 64
Sweet, Glazed, 64
Pork, 27
& Beans, 42
Cake, 172
Chops with Apples. 27
Chops, broiled. 27
with Dressing, 27
Roast. 27
Sausage, 27
POULTRY & GAME. 36
PRESERVES, 223
Ambrosia, 223
Apricot, 226
Cherry, 224
Cherry Butter, 224
Currant Conserve, 224
Currant Marmalade, 224
Currant & Raspberry, 224
Elderberry, 225
Figs, Green Tomato, 231
Grape Fruit, 225
Grape, Green, 225
Grape Jam, 225
Grape, Spiced, 225
Jim Jam 225
Orange, 226
Peach Marmalade, 227
Pear, 228
Pear Marmalade, 227
Pear Spiced, 227
Pineapple, Spiced, 228
Plum, 229
Plum Butter, 229
Plum Relish, 229
Quince Honey, 229
Rhubarb. Marmalade, 230
Strawberry, 230-231
Strawberry Jam, 230
Tomato Conserve, 231

Prune, Almond Filling, 160
Cake, 157
Pie, 147
Pudding, 138
Salad, 77
Whip, 138
Pumpkin, to Cook, 147
Pie, 147
Marmalade, 229
Punches, Canton, 196
Currant, 196
Fruit, 195
Grape, 197
Mint, 196
Raspberry, 197
Tea, 197
Tutti Frutti, 196
PUDDINGS, HOT, 119
Almond, 120
Apple, 119
Apple Dumpling, 119
Baked, 119
Banana, 132
Boiled, 119
Berry Roll, 120
Birds' Nest, 120
Blanc Mange, 212
Blueberry, 120
Bread, 121
Brown Betty, 120
Buckeye, 121
Caramel, 121
Chocolate, 121-122-134
Cocoanut, 134
Corn starch, 133
Cottage, 122
Date, 135
Delicious, 135
Devils, 122
Fig, 122
Fruit, 123-135
Ginger Bread, 123
Graham, 123
Indian, 123
Maple, 137
Marshmallow, 137
Mountain Dew, 124
Peach Kuchen, 124
Pineapple Tarts, 124
Plum, 124
Prune, 138
Raisin, 125
Rice, 125-216
Snow, 138
Steamed, 124
Strawberry, 126
Strawberry Shortcake, 125-126
Strawberry Dumpling, 126
Suet, 127
Tapioca, 127
PUDDING SAUCES, 127
Chocolate, 116-128-204
Coffee, 204
Cream, 127
Hard, 128
Lemon, 128
Maple, 128
Maryland, 128
Nut Cream, 128
Orange, 129
Sour, 129
Strawberry, 129
Vanilla, 129
Yellow, 129
Quince, Honey, 229
Jelly, 221
Quail, Broiled, 42
Roast, 42
Rabbit, Fricassee, 42
Panned, 42
Radishes, 65
Raisin Cookies, 183
Pie, 148
Pudding, 125
Raisins, Pickled, 242
Raspberry Ice, 207
Ice Cream, 203
& Currant Jelly, 219
Mint, 197
Mousse, 209
Pie, 147
Sherbet, 207
Vinegar, 197
Raspberries, Preserved, 224
Reed Birds, 45
Rice Bread, 100
Boiled, 65
Candy Puffed, 254
Croquettes, 84
Griddle Cakes, 104
Iced Pudding, 202
Pie, 148
Puddings, 125-216
Rice, Cont.
Spanish, 65
Steamed, 65
Water, 216
Rolls, 96
Parker House, 96
Rusk, 97
Rhubarb, Canned, 229
Jelly, 222
Marmalade, 230
Pie, 146
SALADS, 69
Salad Dressings, 69-70
Apple & Cabbage, 72
Apple & Celery, 71-74
Banana, 71
Bean, 72
Beet, 72
Cabbage, 72
Cantaloupe, 72
Cauliflower, 72
Celery, 72-75
Cheese, 73
Cherry, 73
Chicken, 73
Cucumber, 74
Date, 74
Egg, 74
Endive with Bacon, 74
Fig & Orange, 75
Fruit, 75
Grape Fruit, 75
Lettuce & Onion, 76
Lettuce & Pepper, 76
Lobster, 76
Mushrooms, 79
Pear, 76
Pecan & Grapes, 76
Pimento, 77
Prune & Pineapple 77
Potato, 77
Roosevelt, 78
Russian, 77
Salmon, 78
Shrimp, 78
Spanish, 79
Spinach, 79
Sweetbread & Cucumber, 79
Tomato, 79
Tomato Jelly, 79
Tongue in Aspic, 79

Salad Dressings Cont.
Vegetable, 80
Waldorf, 80
Water Cress, 80
Salad Dressings, 69
Boiled, 69-70
French, 70
Fruit, 70
Lobster, 71
Sour Cream, 71
Tartare, 71
Salmon, Baked, 17
Croquettes, 84-85
Loaf, 18
Salad, 18
Steamed, 18
SANDWICHES, 111
Bacon, 111
Beet & Cheese, 111
Caviare, 112
Cheese, (hot), 111
Cheese & Pickle, 111
Chicken Salad, 111
Club, 111
Dill Pickle, 112
Fig, 112
Ham, 112
Lamb, 112
Luncheon, 112
Lettuce, 112
Mosaic, 113
Neufchatel, 113
Nut & Egg, 113
Olive, 113
Peanut, 113
Pepper Hash, 113
Roll, (hot), 111
Russian, 113
Sardine, 113
Sweet, 113
Tongue and Veal, 114
Sardines, Fried, 17
Grilled, 116
Sandwiches, 113
Sauces, Meat, 32
Stock for 13-32
Apple, 32
Bechamel, 32
Brown, 32
Caper, 32
Celery, 33
Cranberry, 33
Cream, 33
Sauces, Meat, Cont.
Drawn Butter, 33
Egg, 33
Fish, 17
Giblet, 43
Hollandaise, 33
Horseradish, 33
Lobster, 33
Mint, 34
Mushrooms, 34
Oyster, 34
Tartare, 34-71
Tomato, 34
White, 35
Sauces, Pudding, 127
Sauer Kraut, 65
Sausage, Pork, 28
Rolls, 108
Scrapple, 29
Shad, Baked, 18
Planked, 18
Roe, 19
SHERBET, Directions, 205
Banana, 205
Grape, 205
Lemon, 206
Orange, 206-207
Peach, 207
Pineapple, 207
Raspberry, 207
Strawberry, 207
Smelts, Fried, 17
SOUPS, Directions, 3
Bean, 7
Bean, Black, 4
Bouillon, 4-9
Celery, 5-216
Cherry, 5
Corn, 5
Corn, Cream, 4
Egg, Quick, 5
Mushroom, 5
Noodle, German, 6
Oat Meal, 215
Oyster Bisque, 6
Pea, 7
Peanut, 7
Potato, 6
Puree, 7
Salsify, 8
SOUPS, Cont.
Spanish, 8
Spring, 8
Stock, 3
Stock, to Clarify, 4
Stock, White, 3
Tomato, 8-9
Veal, Macaroni, 9
Vegetable, 9
Sour Cream Biscuit, 100
Cake, 157-167
Cookies, 184
Filling, 156
Pie, 148
Spinach, 65
Salad, 79
Squabs, 42
Squash, Summer, 65-66
Winter, 66
Pie, 148
Squirrel, 42
Strawberry Dumpling, 126
Canned, 230
Filling, 160
Ice, 208
Ice Cream, 204
Jam, 230
Pie, 148
Preserve, 230-231
Pudding, 126
Sauce, 129
Sherbet, 207
Short Cake, 125-126
Syrup, 105
Stuffings, 43-44
Succotash, 66
Sweetbreads, 29
Creamed, 87
Salad, 79
Tapioca, Apple, 131
Pudding, 127
Tarts, Banbury, 148
Mocha, 188
Orange, 149
Sand, 185
Tea, 193
Beef, 212
Punch, 194

Timbals, 86
Toast, Cream, 216
French, 108
Water, 216
Tomato, for Breakfast, 110
Catsup, 246
Conserve, 231
With Eggs, 49
Figs, Green, 231
with Macaroni, 58
Mince Meat, 145
Mustard, 248
Omelet, 48
Relish, 243
Salad, 79
Sauce, 34
Soup, 8-9
Timbal, 86
Tomatoes, Baked, 66
Canned, 233
Escalloped, 67
Fried, 66-67-68
Pickled, 242-243
Roasted, 67
Tomatoes, Cont.
Sliced, 66
Stewed, 67
Stuffed, 67
Tongue, Beef, 23
Salad, 79
Sandwich, 113
Tripe, Broiled, 22
Fried, 23
Trout, 19
Turbot, 19
Turkey Dressing, 44
Hen, 43
with Oysters, 43
Roasted, 43
Wild, 44
Turnip, 68
Pickled, 242
Veal, Birds, 31
Breaded, 31
Croquettes, 85
Cutlets, 30-85
Loaf, 30
Veal, Cont.
Pot Pie, 31-52
Roll, 31
Steak, 31
Stew, 30
on Toast, 31
VEGETABLES, 51
VEGETABLES, CANNED, 232
Venison, 44
Vinegar, Storage, 237
Waffles, 104
Water, Apple, 215
Barley, 215
Currant, 215
Oat Meal, 216
to Purify, 197
Toast, 216
Welsh Rarebit, 117
Woodcock, 44
Scotch, 117
Yeast, 90

Index to Departments

Biscuit 99
Bread 89
Breakfast Dishes 107
Cakes, Layer 151
Cakes, Loaf 165
Cakes, Little 187
Candies, Cooked 249
Candies, Uncooked 255
Canned Fruit 223
Canned Vegetables 232
Catsup 246
Chafing Dish 115
Chili Sauce 247
Cold Desserts 131
Confectionery 249
Cookies 179
Desserts, Cold 131
Doughnuts 185
Drinks 192
Eggs 46
Entrees 81
Fillings, Cake 158
Fish 11
Food for Sick 211
Fritters 81
Fruit, Canned 223
Frostings 160
Fried Cakes 187
Game 36
Gems 101
Griddle Cakes 103
Ice Cream 199
Ices 205
Jellies 218
Meats 20
Miscellaneous 259
Mousse 208
Muffins 99
Pancakes 103
Parfait 208
Pastry 141
Patties 87
Pickles 234
Pie 141
Poultry Game, etc 36
Preserves 223
Puddings 119
Salads 69
Sandwiches 111
Sherbet 205
Sick Department 211
Soups 3
Vegetables 51
Vegetables, Canned 232

DINNERS, PICNICS, ETC.

Quantities for Serving Large Numbers

Per 100

Roast Beef, 8 lb. trimmed roast, to 15 persons .....7 roasts
Roast Turkey, 10 lb. turkey to 10 persons .....9 turkeys
Roast Turkey, 15 lb. turkey to 20 persons, ...5 turkeys
Veal Loaf, hot, 3 lb. loaf to 15 persons .....7 loaves
Veal Loaf, cold, 3 lb. loaf to 20 persons .....5 loaves
Chicken, Fricasseed, a 4 lb. chicken to 6 persons .....65 pounds
Chicken Pie, Two 4 lb. chickens (8 lbs.) to 12 persons .....8 pies
Hot Baked Ham, a 12 lb. ham to 50 persons .....2 hams
Cold Sliced Ham, 1 lb. to 17 or 20 persons, ...6 pounds
Scalloped Potatoes, 3 qts. to 15 persons, ...7 pans
Mashed Potatoes, 1 pk. to 35 persons, ...3 pecks
Baked Beans, 2½ lbs. dry beans, 1 lb. pork to 20 persons, ..5 pans
Cabbage Salad for 25 persons, 1 large cabbage, 1 pt. boiled dressing, ⅔ pt. cream (before whipping), ⅓ can pimentoes, 1 cup chopped celery (if desired). For 100 persons, 4 large cabbage, 1⅔ qts. dressing, 1⅓ qts. cream, 1¼ cans pimentoes, 1 qt. chopped celery.
Macaroni and Cheese, 1 pkg. macaroni, ¾ lb. cheese to 30 persons, ...3 pans
Spaghetti and Tomato, 1 pkg. macaroni and 1 qt. tomato to 25 persons, ...4 pans
Scalloped Oysters, 1 qt. oysters, 1 qt. crumbs to 15 persons,..6 pans
Oyster Stew, 1 qt. oysters, 2 qts. milk to 12 persons, 8 and 16 or 24 qts.
Oysters Creamed, 1 qt. oysters, ⅔ qt. sauce to 12 persons ..... 8 qts. oysters and 5 qts. sauce or 13 qts.
Brown Bread, 1 large loaf to 15 persons, ...7 loaves
White Bread, 1 large loaf to 25 persons, ...4 loaves
Hot Rolls, small size, 1 dozen to 6 persons, ...17 dozen
Hot Rolls, bakers' size, 1 dozen to 8 persons .... .13 dozen
Pickles, 1 qt. (small size) to 30 persons, ...3 quarts
Jelly, 1 glass to 8 persons, ...12 glasses
Pies, 6 pieces each, ...14 pies
Cheese, 1 lb. to 35 persons, ...3 pounds
Cakes, 20 pieces each, ...5 cakes
Ice Cream, 6 dishes to the quart, ...4 gallons
Coffee, 1 lb. to 40 persons, ...2½ pounds
Cream, for Coffee, 1 qt. to 20 persons, ...5 quarts
Butter, 1 lb. brick to 32 persons, ...3 pounds
Loaf Sugar, 1 lb. to 25 persons ,..... .....4 pounds

DEC 11 1912

Time Table

BOILING.

	Hours	Minutes
Coffee		1 to 3
Mutton, leg	2 to 3	
Ham, weight 12 to 14 pounds	4 to 5	
Turkey, weight 9 pounds	2 to 3	
Corned Beef or Tongue	3 to 4	
Fowl, weight 4 to 5 pounds	2 to 3	
Chicken, weight 3 pounds	1 to 1¼	
Lobster		20 to 30
Cod and Haddock, weight 3 to 5 pounds		20 to 30
Halibut, thick piece, weight 2 to 3 pounds		30
Bluefish and Bass, weight 4 to 5 pounds		40 to 45
Salmon, weight 2 to 3 pounds		30 to 35
Small Fish		6 to 10
Potatoes, white		20 to 30
Potatoes, Sweet		15 to 25
Asparagus		20 to 30
Peas		20 to 60
String Beans	1 to 2½	
Beets, old	3 to 4	
Beets, young		45
Cabbage		35 to 60
Turnips		30 to 45
Onions		45 to 60
Parsnips		35 to 45
Spinach		25 to 30
Green Corn		12 to 20
Cauliflower		20 to 25
Tomatoes, stewed		15 to 20
Rice		20 to 25
Macaroni		20 to 30

BROILING.

Steak, one inch thick	4 to 6
Steak, one and one-half inches thick	8 to 10
Lamb or Mutton chops	6 to 8
Quail or Squabs	8
Chickens	20
Small thin fish	5 to 8

BAKING.

	Hours	Minutes
Bread (white loaf)		45 to 60
Bread (graham)		35 to 45
Biscuits or rolls (raised)		12 to 20
Biscuits, baking powder		12 to 15
Gems		25 to 30
Cake (layer)		20 to 30
Cake (loaf)		40 to 60
Custards		30 to 45
Baked Beans	6 to 8	
Beef, sirloin or rib, rare, weight 5 pounds	1	5
Beef, sorloin or rib, well done, weight 5 pounds	1	20
Mutton, (saddle)	1¼ to 1½	
Lamb, (leg)	1¼ to 1¾	
Lamb (forequarter)	1 to 1¼	
Veal (leg)	3½ to 4	
Veal (loin)	2 to 3	
Pork, young (chime or spare rib)	3 to 3½	
Chicken, young, (weight 3 to 4 pounds)	1 to 1½	
Turkey, (weight 9 pounds)	2½ to 3	
Goose, (weight 9 pounds)	2	
Duck (domestic)	1 to 1¼	
Duck (wild)		20 to 30
Grouse		25 to 30
Partridge		45 to 50
Fish (thick) weight 3 to 4 pounds		45 to 60
Fish (small)		20 to 30

NOTE—Length of time for cooking fish and meat does not depend so much on the number of pounds to be cooked as the extent of surface exposed to the heat. Boston Cooking School.

LIBRARY OF CONGRESS
0 003 587 143 8